

SAUSAGE ROLLS

- 1 lb De Yulio's® Breakfast Sausage
- 1 tsp Butter
- 2 Tbsp Flour
- 2 oz Cheddar Cheese, shredded
- 1/4 tsp salt
- 1/4 tsp pepper
- 6 eggs
- 1 sheet Puff pastry dough
- 1 Red bell pepper

1. Preheat oven to 375°F. Line a baking sheet with parchment paper.
2. Beat 5 of the 6 eggs in a bowl. Chop up the Red Bell Pepper and add it to the bowl, mixing it with the egg.
3. Heat the butter in a skillet over medium heat. Pour the beaten egg/pepper mixture into the skillet. As the eggs begin to set, gently pull the egg across the pan to allow the liquid to cover under the eggs that are setting. Continue this process until there is no more liquid. Remove from heat.
4. Sprinkle the flour on to your work surface, then unroll 1 sheet of Puff pastry dough. Cut the dough into 5 rectangles.
5. Top each rectangle with a sausage link, the scrambled egg mixture, and cheddar cheese. Roll up the rectangle and place it on the baking sheet lined with parchment paper.
6. Beat the last egg in a bowl for egg wash. Brush each roll with the egg wash, then sprinkle with salt and pepper.
7. Bake for 15 minutes or until golden brown.

ADDITIONAL INFORMATION

Ingredients

[1 lb De Yulio's® Breakfast Sausage](#), [1 Red bell pepper](#), [1 sheet Puff pastry dough](#), [1 tsp Butter](#), [1/4 tsp Pepper](#), [1/4 tsp Salt](#), [2 oz Cheddar Cheese, shredded](#), [2 Tbsp Flour](#), [6 eggs](#)

Course	Breakfast
Cuisine	American
Serving Size	4