
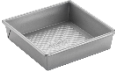























**Breakfast Pizza - 8 Servings** (page 1)

| STEPS           | INGREDIENTS   | PROCEDURES   |
|-----------------|---|--|
| <p><b>1</b></p> | <p>  <b>1 crescent roll sheet</b><br/>  <b>square baking dish</b><br/>  <b>Skillet or electric skillet</b><br/>  <b>Spatula</b><br/>  <b>1 lb. turkey sausage</b><br/>  <b>1 cup hash-browns</b><br/>  <b>1 cup grated cheddar cheese</b> </p> | <p>Unroll crescent dough sheet and place into a greased 9x9" pan. Press up sides of pan. Form a crust.</p>  <p>In a large skillet, brown sausage over medium heat (drain if necessary).</p>  <p>Sprinkle sausage, hash-browns and cheddar cheese over crust.</p>  |

**Breakfast Pizza (page 2)**

| STEP  | INGREDIENTS  | PROCEDURES   |
|---|--|--|
| <p style="text-align: center; font-size: 2em;"><b>2</b></p> | <div style="display: flex; flex-direction: column; gap: 10px;"> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p><b>Oven 375°F</b></p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p><b>4 eggs</b></p> </div> </div> <div style="display: flex; align-items: center;"> <div style="display: flex; gap: 10px;">   </div> <div style="margin-left: 10px;"> <p><b>1/4 cup milk</b></p> </div> </div> <div style="display: flex; align-items: center;"> <div style="display: flex; gap: 10px;">   </div> <div style="margin-left: 10px;"> <p><b>1/4 teaspoon pepper</b></p> </div> </div> <div style="display: flex; align-items: center;"> <div style="display: flex; gap: 10px;">   </div> <div style="margin-left: 10px;"> <p><b>1/4 cup Parmesan cheese</b></p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p><b>Timer</b></p> </div> </div> </div> | <p>Preheat oven 375°F.</p>  <p>In a small bowl, whisk eggs, milk and pepper. Sprinkle with Parmesan cheese.</p>  <p>Pour egg mixture over crust. Sprinkle with Parmesan cheese.</p>  <p>Bake in oven at 375°F for 25 to 30 minutes, or until knife comes out clean.</p>  |

# Nutrition Facts

8 servings per container

**Serving size** 1/8 recipe

Amount per serving

**Calories** 360

% Daily Value\*

**Total Fat** 24g 31%

Saturated Fat 8g 40%

Trans Fat 0g

**Cholesterol** 215mg 72%

**Sodium** 760mg 33%

**Total Carbohydrate** 15g 5%

Dietary Fiber 0g 0%

Total Sugars 3g

Includes 0g Added Sugars 0%

**Protein** 18g

Vitamin D 0mcg 0%

Calcium 159mg 10%

Iron 2mg 10%

Potassium 187mg 4%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.