



Baked Sausage Cream Cheese Crescents

Description

Ingredients

- 1 pound pork sausage
- 1 package (8 oz) cream cheese, softened
- 2 cans (8 oz each) refrigerated crescent roll dough
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon black pepper
- 1/4 cup shredded cheddar cheese (optional)
- 1 egg, beaten (for brushing)

Directions

Preheat your oven to 375°F (190°C).

In a large skillet, cook the sausage over medium heat until browned and fully cooked, breaking it into small pieces as it cooks. Drain excess fat.

In a mixing bowl, combine the cooked sausage, softened cream cheese, garlic powder, onion powder, and black pepper. Mix until well combined. If you're using cheddar cheese, fold it in now.

Unroll the crescent roll dough and separate it into triangles.

Place a spoonful of the sausage mixture onto the wide end of each triangle and roll up towards the narrow end, pinching the edges to seal.

Place the crescents on a baking sheet lined with parchment paper.

Brush the tops with the beaten egg for a shiny, golden finish.

Bake in the preheated oven for 12-15 minutes or until the crescents are golden brown.

Allow to cool slightly before serving.

Variations & Tips

For a spicier twist, try using hot sausage or adding a pinch of crushed red pepper flakes to the sausage mixture. You can also experiment with different cheeses, such as pepper jack or mozzarella, to add your own flair. If you prefer, you can replace the crescent roll dough with puff pastry for a flakier texture. And for a delightful brunch variation, consider adding some finely chopped bell peppers or green onions to the filling for an extra burst of flavor.

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