



# Crescent Roll Breakfast Casserole



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## Introduction

Crescent Roll Breakfast Casserole is a delightful and savory dish that combines fluffy crescent rolls with scrambled eggs, cheese, and your choice of meats or vegetables. It's the perfect breakfast option for family gatherings, brunch with friends, or a cozy morning at home. This recipe is not only simple to make but also incredibly satisfying, ensuring that everyone at the table will leave with a full belly and a smile.

## Detailed Ingredients with measures

Crescent rolls: 2 cans

Eggs: 8 large

Milk: 1 cup

Shredded cheese: 2 cups (your favorite type)

Sausage (cooked and crumbled): 1 cup

Salt: 1 teaspoon

Black pepper: 1/2 teaspoon

Bell pepper (diced): 1/2 cup (optional)

Onion (diced): 1/2 cup (optional)

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 50 minutes

Yield: Serves 8-10



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# Detailed Directions and Instructions

## Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C) to ensure it is ready for the casserole.

## Step 2: Prepare the Baking Dish

Grease a 9×13 inch baking dish with cooking spray or butter to prevent sticking.

## Step 3: Arrange the Crescent Rolls

Unroll the crescent rolls and lay them in the bottom of the prepared baking dish, pressing the seams together to form an even layer.

## Step 4: Cook the Sausage

In a skillet over medium heat, cook the sausage, breaking it apart with a spatula until fully browned. Drain any excess grease.

## Step 5: Combine the Ingredients

In a mixing bowl, whisk together eggs, milk, salt, and pepper. Fold in the cooked sausage and shredded cheese.

## Step 6: Add the Egg Mixture

Pour the egg and sausage mixture evenly over the crescent roll layer in the baking dish.

See also Puff Pastry Cake

### **Step 7: Bake the Casserole**

Place the baking dish in the preheated oven and bake for 25-30 minutes, or until the eggs are set and the top is golden brown.

### **Step 8: Cool and Serve**

Remove the casserole from the oven and let it cool for a few minutes before slicing. Serve warm.

## **Notes**

### **Note 1: Substitutions**

You can use turkey sausage or a vegetarian sausage alternative if preferred.

### **Note 2: Cheese Variations**

Feel free to mix different types of cheese, such as cheddar, mozzarella, or pepper jack for added flavor.

### **Note 3: Storage**

Leftover casserole can be stored in an airtight container in the fridge for up to 3 days.

### **Note 4: Reheating Instructions**

To reheat, place individual portions in the microwave or warm in the oven until heated through.



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# Cook techniques

## Layering Ingredients

Layer the crescent roll dough at the bottom of the baking dish to create a base for the casserole. This technique provides a sturdy foundation for the filling.

## Whisking Eggs

Whisk the eggs thoroughly with milk, salt, and pepper to ensure a smooth mixture. This helps in evenly distributing the flavor throughout the casserole.

## Baking Evenly

Bake the casserole at the recommended temperature to ensure it cooks evenly. Position the dish in the center of the oven for optimal heat distribution.

## Letting it Rest

Allow the casserole to rest for a few minutes after baking. This helps the ingredients to set and makes it easier to slice and serve.

# FAQ

## Can I prepare the casserole in advance?

Yes, you can assemble the casserole the night before and store it in the refrigerator. Just bake it in the morning.

See also [Christmas Monster Cookies](#)

**What can I substitute for crescent roll dough?**

You can use puff pastry or homemade biscuit dough as alternatives to crescent roll dough.

**How do I store leftovers?**

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the microwave before serving.

**Can I add different ingredients?**

Absolutely! Feel free to customize with your favorite vegetables or breakfast meats. Just ensure they are cooked before adding them to the casserole.

**Is this casserole suitable for freezing?**

Yes, you can freeze the casserole. Wrap it tightly in plastic wrap and foil before storing it in the freezer. Thaw in the fridge before reheating.



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## Conclusion

The Crescent Roll Breakfast Casserole is a delightful and versatile dish that is perfect for any breakfast or brunch gathering. Its combination of flaky crescent rolls, eggs, and flavorful ingredients creates a satisfying meal that can be enjoyed by everyone. Easy to prepare and customizable, this casserole can easily become a staple in your breakfast repertoire.

## More recipes suggestions and combination

### **Vegetable-Sausage Breakfast Casserole**

Incorporate your favorite vegetables such as bell peppers, spinach, or mushrooms along with sausage for a hearty, nutritious twist.

### **Cheesy Ham and Egg Casserole**

Swap out the bacon for diced ham and add an extra layer of cheese to make a rich and indulgent breakfast treat.

### **Spinach and Feta Crescent Roll Bake**

Create a Mediterranean-inspired dish by adding sautéed spinach and crumbled feta to the mix, giving it a unique flavor profile.

### **Hash Brown Breakfast Casserole**

Replace the crescent rolls with hash browns for a different texture and added potato goodness that pairs beautifully with eggs.

See also [Parmesan Zucchini Potato Muffins](#)

### **Breakfast Burrito Bake**

Use tortillas instead of crescent rolls and fill your casserole with burrito favorites like beans, cheese, and salsa for a fun Mexican breakfast option.

### **Sweet Cinnamon Crescent Roll Casserole**

Transform the dish into a sweet breakfast by using cinnamon rolls instead of crescent rolls and pairing it with a vanilla glaze or cream cheese frosting.



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