Bacon, Egg + Cheese Brunch Ring

Prep Time 25 MINUTES

Cook Time **30 MINUTES**

Total Time 55 MINUTES

Servings **8 SERVINGS**

INGREDIENTS

- **O 4 Slices Bacon, Cut In Half** Crosswise
- **O 1/3 Cup Plus 1 Tablespoon** Milk

O4Eggs

O 1/4 Cup Chopped Red Bell Pepper

O 1 Cup Old El Paso[™] Thick 'n Chunky Salsa, If Desired

O Refrigerated Pillsbury[™] Grands![™] **Original Crescent Rolls (8 Count)**

O Salt And Pepper, If Desired

O Chopped Fresh Cilantro, If Desired

O 1 Cup Shredded Mexican Cheese Blend (4 Oz)

O 1 Can (8 Oz) Refrigerated Pillsbury[™] **Original Crescent Rolls (8 Count) Or** 1 Can (12 Oz)



- 1. Preparation: Preheat your oven to 375°F (or 350°F for Grands!™ crescents). Line a large cookie sheet with parchment paper.
- 2. Cooking Bacon:
 - a. In a nonstick skillet, cook the bacon over medium heat until it's cooked but not too crispy (about 4 minutes).

b. Set aside the bacon; keep 2 teaspoons of bacon drippings in the skillet.

3. Scrambled Eggs:

a. In a bowl, whisk together 1/3 cup milk, eggs, salt, pepper, and chopped bell pepper.

b. Pour this mixture into the skillet with bacon drippings.

c. Cook, gently pushing the cooked parts of the eggs to the edge of the skillet. Don't stir constantly; let the eggs set naturally.

d. Cook until thickened but still moist (2-3 minutes).



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4. Preparing the Ring:

DIRECTIONS (CONT.)

- a. Unroll the crescent dough and separate it into 8 triangles.
- b. Arrange the triangles on the parchment-lined sheet, forming a star shape with a 4-inch round circle open in the center.
- 5. Assembling the Ring:
 - a. Place a slice of bacon on each triangle. Sprinkle half of the cheese over the widest part of the dough.

b. Spoon the scrambled eggs over the cheese. Sprinkle the remaining cheese over the eggs.

c. Fold the pointed ends of the triangles over the filling and tuck them under the dough to form a ring.

d. Brush the dough with a bit of milk and sprinkle the remaining cheese on top.

6. Baking: Bake for 20 to 25 minutes (or 18 to 23 minutes for Grands![™] crescents) until the ring is deep golden brown.

7. Serving: Let it cool for 5 minutes. Carefully slide the ring onto a serving platter. Garnish with fresh cilantro and salsa.

8. Enjoy your delicious Cheesy Breakfast Ring!

