## Bacon + Egg Crescent Square

Prep Time
5 MINUTES

Cook Time
15 MINUTES

Total Time
20 MINUTES

Servings 4 SERVINGS



## INGREDIENTS

- 2 Cans (8 Oz Each) Of
   Pillsbury™ Original Crescent
   Rolls (8 Count)
- 08Eggs
- O 12 Slices Of Cooked Bacon

- 2 Tablespoons Of Freshly
   Chopped Basil, Parsley, Or Italian
   Parsley
- 0 1/4 Cup Of Grated Parmesan Cheese
- O Salt And Pepper, To Taste

## DIRECTIONS

- 1. Preheat your oven to 400°F (200°C). Unwrap the crescent rolls and lay them out on a baking sheet lined with parchment paper. Divide each sheet of dough in half, creating 4 large squares of dough.
- 2. Gently lift and fold the edges of the dough, creating a border of approximately half an inch around each square. Crack two eggs into the center of every square of dough. Sprinkle a small amount of Parmesan cheese and a touch of salt and pepper over the eggs
- 3. Put three slices of bacon on top of the eggs in each dough square. Sprinkle the remaining Parmesan cheese and add more salt and pepper if you prefer a stronger flavor.
- 4. Bake in the oven for 10-12 minutes, or until the edges of the dough turn golden brown and the eggs are cooked just the way you like them.
- 5. Add basil as a garnish right before serving, and then savor your meal!

