

## **Breakfast Pizza**







MORNING MEAL

BRUNCH

BREAKFAST

LUNCH

## Ingredients

1 teaspoon salt

1 cup cheddar cheese shredded

4 large eggs
1 pound sausage meat hot
32 oz hash browns frozen with onions and peppers
O.5 cup milk
O.5 teaspoon pepper
8 oz regular crescent rolls refrigerated canned

Equipment
frying pan
oven
whisk
baking pan
Directions
Unroll crescent roll dough, and press on bottom and partially up sides of a 13- x 9-inch baking dish; press perforations to seal.
Bake at 375 for 5 minutes.
Cook sausage in a large skillet over medium-high heat, stirring until sausage crumbles and is no longer pink.
Drain well, and sprinkle evenly over crust.
Prepare frozen hash browns according to package directions, and spoon evenly over sausage
Sprinkle shredded cheese evenly over hash browns. (Cover and chill up to 24 hours, if desired.)
Whisk together eggs and next 3 ingredients; pour evenly over cheese.
Bake at 350 for 30 to 35 minutes or until set.
Nutrition Facts
PROTEIN 15.97% FAT 56.28% CARBS 27.75%
FRUIEIN 13.91 /0 FAI 30.20 /0 CARBS 21.13 /0

## **Properties**

Glycemic Index:19.5, Glycemic Load:6.12, Inflammation Score:-3, Nutrition Score:12.060434740523%

## Nutrients (% of daily need)

Calories: 467.42kcal (23.37%), Fat: 29.51g (45.4%), Saturated Fat: 11.5g (71.9%), Carbohydrates: 32.75g (10.92%), Net Carbohydrates: 31.13g (11.32%), Sugar: 3.71g (4.12%), Cholesterol: 149.78mg (49.93%), Sodium: 1032.48mg (44.89%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 18.84g (37.68%), Phosphorus: 259.63mg (25.96%), Vitamin B3: 4.6mg (22.99%), Vitamin B1: 0.29mg (19.25%), Selenium: 12.31µg (17.58%), Vitamin B6: 0.33mg (16.7%), Vitamin B2: 0.28mg (16.64%), Zinc: 2.37mg (15.83%), Vitamin B12: 0.94µg (15.61%), Potassium: 533.77mg (15.25%),

Calcium: 149.8mg (14.98%), Iron: 2.57mg (14.29%), Vitamin B5: 1.25mg (12.47%), Vitamin C: 9.7mg (11.75%), Vitamin D: 1.49µg (9.93%), Manganese: 0.19mg (9.71%), Copper: 0.17mg (8.72%), Magnesium: 29.28mg (7.32%), Vitamin A: 344.45IU (6.89%), Fiber: 1.62g (6.48%), Folate: 19.84µg (4.96%), Vitamin E: 0.49mg (3.23%)