

Crescent Breakfast Casserole

(Recipe source...kind of came up with this one on my own after online research)

Ingredients:

8 oz. can of crescent rolls (I used reduced fat)
8-10 slices of bacon, fried and crumbled OR your choice of breakfast meat (ham, sausage, etc.)
6-8 eggs, beaten
2 cups shredded cheese (jack, cheddar, colby - whatever you have on hand)
2-3 tbsp milk
salt and pepper, to taste
cooking spray

Directions:

Preheat oven to 400 degrees and prepare a 13 x 9 or 11 x 9 baking dish with cooking spray (use 6ish eggs if you're using the 11 x 9 and 8ish if you're using the 13 x 9).

Line the prepared baking dish with unrolled crescent roll dough, letting it come up the sides a bit. Press together seams.

Layer the crumbled bacon and cheese over the crescent dough. Beat eggs with milk, salt and pepper and pour over bacon and cheese.

Bake for about 25-30 minutes or until the center is set. Let cool for a few minutes and then cut into squares and serve.

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