Sausage Egg Cheese Pockets | Portable Breakfast

6 servings	20 min. prep time	30 min. cook time

ingredients

1/2 lb. Swaggerty's Farm Recipe-Ready Sausage

1/2 cup chopped onion

1 box frozen puff pastry

5 eggs

1 egg white

1/2 cup shredded Italian cheese blend

Herb Mix for topping

Salt and pepper

directions

1. Preheat oven to 400 degrees.
2. Cook Swaggerty's Farm sausage and onions in a skillet on medium-high heat until sausage is browned and fully cooked. Set aside.
3. Whisk eggs together until light and fluffy. Soft scramble eggs in a nonstick skillet. Fold in shredded cheese and season with salt and pepper.
4. Unfold first sheet of thawed puff pastry on a lightly floured surface. Cut pastry into six same-size rectangles. Place pastry rectangles on parchment-lined baking sheet. Place baking sheet in refrigerator for pastry to chill.
5. Unfold the second sheet of puff pastry. Using a rolling pin, roll pastry out into a large rectangle (about four inches longer and wider than the original sheet). Cut the rolled pastry into 6 rectangles (these will be the tops of the pockets).
6. Remove the chilled pastry from the refrigerator. Brush the edges with egg white. Divide scrambled eggs evenly between in the middle of pastry bottoms. Top with cooked sausage-onion mixture, leaving a small border around the dough.
7. Place the larger rectangles over the filled pastries. Gently press the top pastry around the edges and lightly press the top pastry onto the filling. Using a fork, crimp the edges of the pastry all around to seal. Tuck any filling that falls out back into the pocket as you work.
8. Using a sharp knife, cut a few small vents in pastry tops. Brush pockets with egg whites and sprinkle with herb mixture.
9. Bake for 20-25 minutes or until pastry is puffed, set, and a deep golden brown. Let pastry pockets rest for about 5 minutes before serving.

To Serve

Use store-bought Everything Bagel or Italian seasoning for topping. Or easily create your own spice mix by combining a tsp. of each: poppy seeds, garlic powder, dried thyme, and a pinch of red pepper.

For more delicious recipe ideas and exclusive offers visit:

my.swaggertys.com/register