

Sausage Egg and Cheese Breakfast Pockets

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.

notes



This recipe can easily be doubled to feed a larger crowd.

Freeze for later: after assembling breakfast pockets place in freezer. Once frozen, wrap each pocket and/or place in a freezer bag. When ready to eat, bake at 400, allowing a possible 5 - 10 minutes longer cook time.



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

ingredients

1/2 lb. Swaggerty's Farm Recipe-Ready Sausage (https://www.swaggertys.com/products/recipe-ready)

1/2 cup chopped onion

l box frozen puff pastry

5 eggs

l egg white

1/2 cup shredded Italian cheese blend

Herb Mix for topping

Salt and pepper

Special Kitchen Tools: n/a

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.