

## *Jalapeño, Sausage, Jack and Egg Breakfast Braid*

*Traci Bayer*

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| 1 can (13.8 oz) refrigerated<br>pizza crust dough | 4 oz. sausage (can use chicken<br>sausage) |
| 1 Tbsp. olive oil                                 | 2 large eggs, lightly beaten               |
| ¼ cup chopped onion                               | ½ cup shredded Monterey<br>Jack cheese     |
| ¼ cup chopped seeded<br>jalapeño peppers          | ¼ cup shredded Cheddar<br>cheese           |

Preheat oven to 425°. Unroll dough onto a baking sheet (*I use my baking stone*) coated with cooking spray. Pat into a 15x10-inch rectangle. Heat olive oil in a large skillet over medium heat. Add onion, jalapeño, and sausage; cook 9 minutes or until lightly browned. Stir in eggs; cook 1 ½ minutes or until set. Remove from heat. Sprinkle Monterey Jack cheese lengthwise down the center of dough, leaving about a 2 ½-inch border on each side. Spoon egg mixture evenly over cheese. Sprinkle Cheddar cheese over egg mixture.

Make 2-inch long cuts about 1 inch apart down both sides of dough to within ½ inch of filling using kitchen shears. Arrange strips over filling, alternating strips diagonally over filling. Press ends under to seal. Brush with egg white. Bake at 425° for 15 minutes or until golden brown. Let stand 5 minutes. Cut crosswise into slices. *Makes 4 servings. (I always at least double this.)*