



Crescent Breakfast Ring

Servings: 4

Prep Time: 10min

Cook Time: 15min



Ingredients

- 8 slices bacon
- 6 large eggs
- 1/3 c. chopped chives, plus more for garnish
- 1 tbsp. garlic powder
- kosher salt
- Freshly ground black pepper
- 1 tube Croissant rolls
- 1 c. shredded Cheddar
- 1/2 c. shredded mozzarella
- 1 egg, beaten with 1 tablespoon water (for egg wash)

Directions

1. Preheat oven to 190 degrees C. In a large skillet over medium heat, cook bacon. Transfer to a paper towel-lined plate. Drain half the fat from skillet
2. In a large bowl, whisk eggs with chives and garlic powder. Season with salt and pepper. Add to skillet and scramble
3. Line a large baking sheet with parchment paper. Unroll crescent rolls and piece together like a sun shape, slightly overlapping, on the parchment. Place a slice of cooked bacon on top of each crescent roll. Top ring with cheddar and scrambled eggs, then with mozzarella. Season with more pepper
4. Gently roll up
5. Brush with egg wash and bake until golden, 10 to 15 minutes. Garnish with more chives and serve