

Breakfast Stromboli

spiffycookie

Every now and then one of my friends will come to me for help finding a certain item online for cheaper than they saw in stores. I have a certain talent with Google searches apparently. The other day [Kita](#) asked me to find her a pair of pants. All she had was the picture, no designer, no store, just a picture of black pants that zip off to become capris (this is why when you pin something on Pinterest you should make sure the source exists). I told her I would do my best despite having little hope but after only a few minutes on Google, not only did I find pants that looks like the picture I found the exact pair for sale. Same exact picture – go me! Is superior key word Google searching a skill I should add to my CV? It does help me locate relevant research papers quite efficiently.

But anywho, that is not an invitation for everyone to start sending me all your online shopping needs. Instead I am going to distract you with food. Oh look over here I made you breakfast! Ever since posting the recipe for [stromboli](#), it's been pretty popular so I decided it was time for another version – breakfast stromboli! This recipe uses the same techniques for rolling up and sealing the dough, but with a different filling. I used breakfast sausage, eggs, cheese and a little bit of chopped pepper, but it's easy to modify based on what you like most mixed in with your eggs in the morning. Or at night if you are like me and enjoy breakfast for dinner.



Two years ago: [Lunch Lady Peanut Butter Cookies](#)

BREAKFAST STROMBOLI

Serves 4

Ingredients:

1/2 lb pizza dough (I used [Lauren's recipe](#))

1/4 lb. [breakfast sausage](#)

2 eggs, plus one more beaten for an egg wash

2 Tbsp milk

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Pinch salt and pepper

1 mini sweet bell pepper, seeded and diced (or half of a medium regular bell pepper)

1/2 cup shredded cheddar cheese

1/2 cup shredded pepperjack cheese

Dried parsley (optional)

Directions:

1. Preheat oven to 500 degrees. Line large rimmed cookie sheet with parchment paper or spray lightly with non-stick cooking spray.
2. In a large skillet, brown your sausage. Once cooked all the way through, transfer to a bowl and cover to keep warm. Keep oil rendered from sausage in pan.
3. In a large bowl, whisk together two eggs, milk, and a pinch of salt and pepper.
4. Back to the skillet with the oil, reduce the heat to medium-low and pour the eggs in. Lightly scramble until cooked through, about 8 minutes.
5. Spread pizza dough out on baking sheet to be approximately 10×16 inches. Leave a 3×16 rectangle of plain dough along one of the edges and on the rest, sprinkle with half of the cheese, followed by the sausage, eggs, red bell pepper, and the remaining cheese on top.
6. Brush the plain strip of dough with the egg. Fold in the outer sides about an inch and brush them with egg. Roll up like a jelly roll* lengthwise starting along the long edge of dough topped with all the fillings and ending with the plain strip of dough on the bottom of the roll.
7. Brush the entire stromboli with egg and gently cut slats in the top of the dough every 1-2 inches. Sprinkle parsley over top and bake 8-10 minutes or until bubbly and golden. Remove from oven, cool 5 minutes and slice into pieces.

*This is where using parchment paper is really handy because you can pick it up to help roll the dough.

Source: Adapted from [Bev Cooks](#) and [Stromboli](#).

