

BREAKFAST CRESCENT RING



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
736767	GFS® Hickory-Smoked Bacon	8 slices
505412	Gordon Choice® Large Grade A Shell Eggs	6
Market item	Chives, chopped	⅓ cup + more for garnish
224839	Trade East® Garlic Powder	1 Tsp.
424307	Kosher Salt	to taste
225037	Trade East Regular Ground Black Pepper	to taste
Market item	Crescent Rolls	1 tube
411841	Gordon Choice Mild Cheddar Cheese	1 cup
780995	Primo Gusto® Whole Milk Mozzarella Cheese	½ cup
505412	Gordon Choice Large Grade A Shell Egg, mixed with 1 Tbsp. of water for egg wash	1 + 1 Tbsp. of water

Preparation Instructions

Wash hands.

Preheat oven to 375°F

In a large skillet over medium heat, cook bacon. Transfer to a plate lined with paper towel. Drain half the bacon fat from skillet.

In a large bowl, whisk eggs with chives and garlic powder. Season with salt and pepper. Add to skillet and scramble.

Line a large baking sheet with parchment paper. Unroll crescent rolls and piece together in a circle, slightly overlapping. 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 salt and pepper. Gently roll up.

Brush with egg wash and bake until golden, 10 to 15 minutes. Garnish with chives and serve.