

Ingredients

- 1 pound ground sausage
- 1 cup shredded cheddar cheese
- 2 cans refrigerated crescent roll dough
- 1 tablespoon Dijon mustard
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1 egg, beaten (for egg wash)

Directions

Preheat your oven to 375°F (190°C).

In a skillet over medium heat, cook the sausage until browned and fully cooked. Drain any excess fat.

In a large bowl, combine the cooked sausage, shredded cheddar cheese, Dijon mustard, oregano, garlic powder, and black pepper. Mix well.

Unroll the crescent roll dough and separate it into triangles.

On a baking sheet lined with parchment paper, arrange the triangles in a circle with the pointed ends facing outward, overlapping slightly.

Spoon the sausage and cheese mixture onto the wide ends of the dough triangles.

Fold the pointed ends of the triangles over the filling and tuck them under the wide ends to form a ring.

Brush the dough with the beaten egg to give it a golden finish.

Bake in the preheated oven for 20-25 minutes, or until the crescent dough is golden brown and cooked through.

Allow to cool slightly before slicing and serving.

Variations & Tips

For a spicier version, consider adding chopped jalapeños or a dash of hot sauce to the sausage mixture. You can also experiment with different cheeses, such as pepper jack or mozzarella, to change the flavor profile. If you prefer a vegetarian option, substitute the sausage with sautéed mushrooms and spinach. Additionally, try using whole grain crescent roll dough for a healthier twist.