

Sausage Breakfast Rolls with Mango Habanero Jam



Ingredients:

1 container	Crescent roll sheet
½ pound	Ground hot breakfast sausage
2 tablespoons	Butter, melted
1 cup	Cheddar cheese, shredded
¼ cup	Onions, finely diced
¼ cup	Red and green peppers (red & green combined to equal ¼ cup)
1-2 tablespoons	Mango Habanero Jam

Directions:

In skillet, cook sausage and Mango Habanero Jam, breaking up sausage into tiny pieces and jam melts. Add onion and red/green pepper and cook until slightly tender.

Unroll crescent roll sheet on a lightly floured surface. Brush dough with melted butter covering entire surface. Sprinkle cheese evenly over dough then add the sausage mixture also sprinkling evenly. From short end of dough, roll up in jelly roll style. Cover and refrigerate the roll for about 20 minutes.

Remove roll from refrigerator and cut dough roll into 6 or 8 evenly spaced slices and place on lightly greased baking sheet or parchment paper lined baking sheet.

Bake in preheated oven at 375 degrees F for about 14-16 minutes depending on how thick the slices are or until golden brown.

