



Naturally Raised. Naturally Delicious.
BEEF SAUSAGE STICKY BUNS

Ingredients

- 1lb Beef Breakfast Sausage
- 1 Cup Button Mushrooms, Sliced
- 3/4 Cup Onion, Diced
- 3 Cups Fresh Baby Spinach
- 1/2 Cup Reduced Fat Shredded Cheddar Cheese
- 1 13.8oz Package Refrigerated Pizza Dough
- 1/2 Cup Jalapeno Pepper Jelly, Warmed

Directions

1. Preheat oven to 425°F.
2. Unroll pizza dough on flat surface; pat or roll dough evenly to 14 x 10-inch rectangle, pinching together any tears, if necessary.
3. Cook sausage to an internal temperature of 160° F, approximately 8 - 10 minutes, breaking into 1/2 inch crumbles and stirring occasionally.
4. Spread sausage mixture on dough, leaving 1/2 inch border on short side furthest from you. Starting at closest short end, roll up jelly-roll style, pinching to close.
5. Slice dough into 8 pieces using serrated knife and careful sawing motion; place cut-side-up on greased baking sheet.
6. Bake in 425°F oven 18 to 20 minutes or until golden brown. Remove buns to cooling rack. While still warm, drizzle with melted jalapeño pepper jelly, if desired.

To warm jelly, place jelly in 1-cup glass measuring container. Microwave, uncovered, on HIGH 45 to 60 seconds or until melted, stirring once. Let stand 30 seconds.



Recipe courtesy of Beef. It's What's For Dinner.
www.BeefitsWhatsForDinner.com

Serves: 4

Prep Time: 15 Minutes

Cook Time: 18-20 Minutes



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