

Sausage, Egg and Cheese Roll-ups



Serves 6

Prep 5 mins

Cooking 30 mins

Easy

Ingredients

3 eggs, beaten

1 can of Jus-rol or Pillsbury crescent rolls

pack of 6 -10 chipolatas or sausages

6 - 8 slices of cheddar cheese

salt and pepper to taste

1. Heat the oven to 200C/ 180C fan/ Gas 6. Sit the chipolatas in a roasting tin and cook for 15 mins.
2. Reserve 1 tbsp of the beaten egg for brushing on tops of the crescent rolls and scramble the remaining eggs.
3. Unroll the dough onto the work surface and separate into 6 to 8 triangles (depending on the brand of the crescent rolls). If the cheese slices are large, cut them in half so they fit inside the triangle (from the straight edge down). Divide the scrambled eggs between the triangles on top of the cheese and put 1 sausage on top of that. Loosely roll up the triangles as directed on the can; place on a tray covered with an ungreased baking sheet.
4. Bake 15 - 18 mins or until golden brown. Serve warm with shredded iceberg lettuce.