



Sausage and Pear Breakfast Rolls

24 Servings

Ingredients

- 12 cups Pacific Northwest Canned Pear slices, in juice, drained
- 6 cups diced sweet onions
- 1/4 cup canola or vegetable oil
- 2 tablespoons dried Italian herbs
- 2-1/2 pounds whole grain pizza dough
- 4 cups cooked, crumbled chicken or turkey sausage
- 3 cups grated mozzarella or cheddar cheese

Method

Preheat the oven to 400 degrees F.

Combine the pears, onions, oil and herbs in bowl, tossing well to coat the pear slices. Tip the contents of the bowl out onto a lightly greased baking sheet. Roast the pears 35 to 40 minutes, or until golden brown. Remove the pan from the oven and transfer the pears to a mixing bowl to cool.

Roll 1-1/4 pounds pizza dough at time on a lightly floured work surface into a 14 by 18-inch rectangle. Repeat with the second 1-1/4 pounds of dough. Divide and spread the pears evenly

over the two rectangles of dough, leaving a 1-inch border all around. Top with the sausage and cheese, sprinkling the ingredients evenly over the pears.

Beginning with the long edge of the dough, and starting from the bottom, roll gently away from you, as if rolling a strudel, to encase the filling. Repeat with the second dough rectangle. The roll will stretch to about 24 inches. Cut each roll in half and place the four 12-inch long rolls on a baking sheet lined with parchment paper. Chill 1 hour or until ready to bake.

Preheat the oven to 350 degrees F. Before baking, slice each roll into six 2-inch pieces. Place the rolls cut side down on the parchment lined baking sheet, or in lightly greased large muffin tins. Bake about 18 minutes, or until the rolls are golden brown and cooked through. Keep warm to serve.

ALTERNATE METHOD

To cool and reheat the rolls, allow baked rolls to cool to room temperature before covering and refrigerating. To serve, reheat in a 225 degree F oven for 25 to 35 minutes, or until completely heated through (165 degrees F or higher for 15 seconds).

Servings

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Nutrition

Calories	290
Calories from Fat	80
Fat	9 g
Saturated Fat	2 g
Cholesterol	35 mg
Sodium	470 mg
Carbohydrate	38 g
Dietary Fiber	5 g
Sugar	10 g
Protein	16 g
Vitamin A	4% DV
Vitamin C	6% DV
Calcium	25% DV
Iron	6% DV