

Savory Sausage Pinwheels with Crescent Rolls: Easy Appetizer Perfection

1 lb bulk breakfast sausage (mild or hot, depending on preference)



TIME
15 min

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INGREDIENTS

- 1 lb bulk breakfast sausage (mild or hot, depending on preference)
- 1 (8-ounce) package cream cheese, softened
- 1 (8-ounce) can refrigerated crescent roll dough (such as Pillsbury)
- 1 cup shredded cheddar cheese (sharp or mild)
- 2 tbsp chopped fresh chives or green onions (optional, for garnish)

DIRECTIONS

- 1. Preheat : Oven & Brown Sausage:** Preheat your oven to 375°F (190°C). In a large skillet, cook the bulk breakfast sausage over medium heat, breaking it up with a spoon as it cooks, until it is fully browned and no pink remains. Drain off any excess grease thoroughly.
- 2. Mix : Sausage & Cream Cheese:** Transfer the cooked and drained sausage to a medium bowl. Add the softened cream cheese to the sausage and mix well until the cream cheese is fully incorporated and the mixture is uniform.
- 3. Prepare : Crescent Dough:** Unroll the crescent roll dough onto a clean work surface or a piece of parchment paper. Press the seams together firmly to create one large rectangular sheet of dough. You may need to gently stretch it slightly to form a neat rectangle.
- 4. Spread : Sausage Mixture:** Evenly spread the sausage and cream cheese mixture over the entire surface of the crescent dough, leaving about a 21-inch border along one of the longer edges (this will help with sealing).
- 5. Sprinkle : Cheese:** Sprinkle the shredded cheddar cheese evenly over the sausage mixture.
- 6. Roll : Up:** Starting from one of the longer edges (the one opposite the border you left), carefully and tightly roll up the dough into a log. Press the un-bordered seam firmly to seal.
- 7. Slice : Pinwheels:** Using a sharp knife or a piece of unflavored dental floss, slice the log into 12 equal pinwheels, about 1/2-inch to 1-inch thick.

8. Arrange and Bake: Place the pinwheels cut-side up on an ungreased baking sheet, leaving a little space between each.
9. Bake: Bake for 12-15 minutes, or until the crescent rolls are golden brown and puffed, and the cheese is melted and bubbly.
10. Serve: Remove from the oven. If using, sprinkle with chopped fresh chives or green onions. Serve warm and enjoy!

SWAPS & NOTES

Sausage: While bulk breakfast sausage is traditional, you can experiment with other ground meats.

Italian sausage (mild or hot), ground turkey sausage, or even seasoned ground beef could work.

Cream Cheese: Full-fat cream cheese provides the best creaminess, but you can use reduced-fat if preferred.

Make sure it's softened to room temperature for easy spreading.

TIPS FOR SUCCESS

Drain Grease Thoroughly: Excess grease from the sausage can make the pinwheels soggy.

Be sure to drain it very well after cooking.

You can even blot it with a paper towel.

Soften Cream Cheese: Ensure your cream cheese is at room temperature.

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