

Individual Breakfast Pot Pies
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Ingredients:

Filling:

2 tablespoons olive oil, divided
1 yellow onion, chopped
10 ounces baby bella mushrooms, sliced
1 large red pepper, chopped
1 pound Andouille chicken sausages, chopped
12 large eggs
1/2 cup milk
1 teaspoon salt
1 cup shredded sharp cheddar cheese

Puff Pastry Topping:

1 17.3-ounce package **frozen puff pastry sheets**, thawed according to package instructions
1 large egg
1 tablespoon water

Directions:

Heat olive oil in a large nonstick skillet and sauté onions, mushrooms, and red pepper for 8 to 10 minutes over medium heat or until tender; drain well and place in a large bowl. Add sausages to a clean pan with the remaining 1 tablespoon olive oil and saute sausages for 6 to 8 minutes over medium heat or until browned; add sausages to the bowl with the veggies and mix well. Evenly distribute filling among 6 oven-safe greased individual pot pie dishes (my dishes held 1 3/4 cups water each, and they were about half way full when I distributed the filling). Place eggs, milk, and salt in a large bowl and whisk until smooth. Stir in cheese. Evenly pour egg mixture on top of the filling in each pot pie dish (my dishes were about 3/4 full).

Heat oven to 350°F. Roll out puff pastry and cut to fit over the 6 dishes (I used 3/4 of the package). Place cut puff pastry on top of the dishes. Whisk egg and water together in a small bowl; brush egg wash evenly over the puff pastry and poke a few holes in the top of each puff pastry with a toothpick. Bake at 350°F for 25 to 30 minutes or until crust is golden brown and eggs are set; let rest 5 to 10 minutes before serving. Makes 6 servings.