

BRUNCH SCRAMBLED EGGS

(Serves 6 - 8)

- 1 (8 oz.) can refrigerated crescent rolls
- 1 cup sliced fresh mushrooms (optional)
- 1 small green pepper, chopped (optional)
- 1 small onion, chopped (optional)
- 2 T. butter or margarine
- 1 doz. eggs
- 1 cup diced ham
- 1 1/2 cups grated cheddar cheese

Preheat oven to 375 degrees. Separate crescent roll dough into 2 large rectangles. Place dough in ungreased deep dish baker. Press over bottom and halfway up sides to form crust. Sauté your choice of optional vegetables in butter. Set aside. Lightly beat eggs. Cook and scramble in additional butter to desired consistency. Place cooked scrambled eggs in unbaked crust. Layer sautéed vegetables and ham over eggs. Sprinkle grated cheddar cheese over all. Bake for 15-17 minutes or until crust is golden brown and cheese is melted. Cut into wedges and serve warm.