

Egg-Stuffed Breakfast Calzones



Ingredients:

- 1 bag (7.7 or 8 oz.) Pillsbury™ Egg Scrambles™ frozen egg scramble (any flavor)
- 1 can (13.8 oz.) Pillsbury™ refrigerated classic pizza crust
- 4 teaspoons grated Parmesan cheese

Steps:

1. Heat oven to 400°F. Spray large cookie sheet with cooking spray.
2. Heat Egg Scrambles according to directions on bag.
3. Meanwhile, on work surface, unroll dough; starting at center, press out dough into 15x10-inch rectangle. Cut rectangle into six (5-inch) squares.
4. Divide hot Egg Scrambles evenly between dough squares. For each calzone, arrange filling diagonally over half of dough square to within 1/2 inch of edges. Carefully fold dough over filling, forming a triangle; press edges of dough with a fork to seal securely. Place on cookie sheet; sprinkle tops with cheese.
5. Bake 11 to 13 minutes or until golden brown. Cool 5 minutes on pan before serving.