



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### ROTEL SAUSAGE & CREAM CHEESE CRESCENTS

1 (1 pound) roll breakfast sausage, cooked and crumbled

1 (10 oz) can Rotel diced tomatoes and green chilis, drained very well

1 (8 oz) cream cheese, softened

2 (8 oz) cans refrigerated crescent rolls

1. Preheat oven to 375 degrees F.
2. In a large bowl, mix together cooked sausage, cream cheese, and drained Rotel tomatoes and green chilies.
3. Separate rolls into triangles. Cut each triangle in half lengthwise, making 2 triangles. Using a small cookie scoop, scoop sausage filling onto each roll and roll up.
4. Bake for 15 minutes, or until golden brown.

#### NOTES:

-It is very important to drain the Rotel tomatoes. I suggest draining them in a colander and squeezing out any excess liquid with paper towels. You need to get as much moisture out of the tomatoes as possible.

- You can pulse the cooked sausage in a food processor to get it very finely chopped. It isn't necessary, but it helps get all of the ingredients evenly incorporated.

- You can make the filling ahead of time and refrigerate until ready to assemble the crescents. The filling will keep up to 3 days in the refrigerator.

Makes 32 bites.