Beefy Breakfast Strudel with Gravy

50 MIN	14 SERVINGS	410 CAL	10 G PROTEIN



Prep Time: 20 min
Cook Time: 20 min
Total Time: 50 min

Ingredients:

- [ ] 1-1/2 cups sliced, Cooked (Leftover) Corned Beef Brisket

Gravy:

- [ ] 2 tablespoons butter
- [ ] 1/2 cup chopped onion
- [ ] 1/2 teaspoon minced garlic
- [ ] 2 tablespoons all-purpose flour
- [ ] 1/2 teaspoon salt
- [ ] 1/2 teaspoon pepper
- [ ] 2 cups heavy cream
- [ ] 1/2 teaspoon hot pepper sauce
- [ ] 1/2 teaspoon Worcestershire sauce
- [ ] 5 eggs, divided
- [ ] 2 tablespoons sour cream
- [ ] 1 package (17.3 ounces) frozen puff pastry, thawed
- [ ] 1-1/2 cups shredded hash brown potatoes, thawed if frozen
- [ ] 1 tablespoon everything bagel seasoning

Cooking:

1. Heat 2 tablespoons butter in medium saucepan over medium heat until hot. Add onion; cook and stir 3 to 4 minutes or until onion is tender. Add garlic; cook 1 minute or until fragrant. Stir in flour, salt and pepper; cook and stir 1 to 2 minutes.

2. Stir in cream; bring to a boil, whisking constantly. Reduce heat; simmer 2 to 3 minutes or until sauce thickens slightly, stirring occasionally. Stir in pepper and Worcestershire sauces. Divide gravy in half; set half aside.

3 Whisk together 4 eggs and sour cream in medium bowl. Heat large nonstick skillet over medium heat until hot Add eggs; cook 1 to 3 minutes or until eggs are scrambled and almost set, stirring occasionally.

4 Preheat oven to 375°F. Unroll puff pastry; place on parchment lined baking sheets. Layer half of potatoes, beef, eggs and gravy lengthwise down center of pastry. Cut 10 strips, about 1-inch apart on each side of filling. Alternately fold and twist strips over filling, pinching ends together. Repeat with remaining dough, potatoes, beef, eggs and gravy.

Cook's Tip: Lightly brush any flour off pastry before assembling strudel.

Keep pastry covered with parchment paper or a damp towel so it doesn't dry out.

5 Whisk remaining egg in small bowl; brush egg over pastries. Sprinkle with everything seasoning.

6 Bake 15 to 20 minutes, rotating halfway through, until golden brown and crisp. Cool slightly; slice each into 7 pieces. Serve with reserved gravy.

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