



# Breakfast Strudel

Servings: 2 strudels

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## Ingredients

- 1 box puff pastry dough
- 2 tablespoons unsalted butter
- 1 cup frozen cubed hash brown potatoes
- 1 cup red or green bell peppers, seeded, diced
- 1/2 cup onion
- 1 cup smoked ham, diced
- 11 eggs
- 2 tablespoons minced fresh chives
- 4 oz cream cheese, softened
- 2 tablespoons orange juice
- 1 egg
- 1 tablespoon water
- 2 tablespoons Parmesan cheese, shredded

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## Directions

Preheat oven to 400 degrees. Thaw pastry according to package directions, about 30 minutes. Melt butter in a large nonstick skillet over medium-high heat. Add potatoes and sauté 5 minutes. Stir in bell pepper and onion; sauté 3 minutes, then add ham. Whisk eggs and chives together. Add them to the pan and scramble until just set. Season with salt and pepper to taste; off heat, stir in cream cheese and juice until blended. Refrigerate eggs while work with the pastry.

Unfold a pastry sheet on a work surface that's been lightly dusted with flour. Roll pastry lengthwise to 12 x 10', then transfer to a piece of parchment paper cut to fit a baking sheet. Trim pastry, fill with half the egg mixture, and braid. Repeat with remaining pastry and egg filling. Lift parchment and strudels onto baking sheets. Combine the remaining egg and water; brush over top of strudels. Sprinkle with cheese and bake 20-30 minutes or until golden. Let cool for 5 minutes.

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