Breakfast Pinwheels

1 package puff pastry

8 large eggs

1 Tablespoon butter

1 1/2 cups shredded Monterey Jack cheese

1/2 cup grated Parmesan cheese

1/2 cup pesto

salt and pepper

Thaw pastry dough for 30 minutes.

Whisk eggs until fluffy.

Melt butter in skillet.  Add eggs and cook until set.

Season with salt and pepper.

Roll out pastry dough.  Spread pesto over dough.

Spoon eggs over pesto.

Sprinkle cheese over eggs.

Roll dough tightly.

Cut into 6 (1 inch) slices.

Lay flat on silpat lined baking sheet.

Bake 18-20 minutes at 400.