



# MAKE AHEAD BREAKFAST BISCUIT SANDWICHES

May 14

National Buttermilk Biscuit Day

## INGREDIENTS

- 12 Slices Bacon
- 12 Large Eggs (lightly beaten)
- Kosher Salt & Black Pepper (to taste)
- 1½ Tablespoons Unsalted Butter
- 12 Slices Sharp Cheddar Cheese
- 12 Refrigerated Biscuits (at least 28 grams each; enriched or whole grain-rich)

## DIRECTIONS

1. Preheat oven to 450°. Line a baking sheet with parchment paper or a silicone baking mat.
2. Place biscuits onto the prepared baking sheet.
3. Place into oven and bake for 14-16 minutes, or until golden brown; set aside.
4. Reduce oven temperature to 400°. Line a baking sheet with foil.
5. Place bacon in a single layer onto the prepared baking sheet. Place into oven and bake until almost crisp, about 6-8 minutes. Transfer to a paper towel-lined plate; cut in half crosswise and set aside.
6. Melt butter in a large skillet over medium low heat. Add eggs and cook, stirring gently using a silicone or heat-proof spatula, until they just begin to set; season with salt and pepper, to taste. Continue cooking until thickened and no visible liquid egg remains, about 4-6 minutes.
7. Split biscuits; top with cheese, eggs and bacon, and then cover with another biscuit top to create a sandwich. Repeat with remaining biscuits to make 12 sandwiches. Wrap tightly in plastic wrap and place in the refrigerator.
8. To reheat, remove plastic wrap from the sandwich and wrap in a paper towel. Place into microwave for 1 minute, or until heated through completely. Serve immediately.

## MEAL PATTERN CONTRIBUTION

-  Grain
-  Meat/Meat Alternate (Extra)

## MEAL TYPE

-  Breakfast

## YIELD

12 Biscuit Sandwiches

## PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Biscuit Sandwich	½ Biscuit Sandwich	1 Biscuit Sandwich	2 Biscuit Sandwiches