

FIESTA BREAKFAST BAKE

From KATHERINE WHALEY

Ingredients:

1 lb hot breakfast sausage, cooked and crumbled

1 tube refrigerated corn biscuit dough

2 cups shredded sharp cheddar cheese

1 small can GOYA diced green chilies

6 eggs

1/2 tsp GOYA salt

1/4 tsp GOYA black pepper

Dash of GOYA cayenne pepper

1/4 cup milk

GOYA salsa for serving

Cilantro leaves for serving

Instructions:

Preheat the oven to 350 degrees.

Brown crumbled sausage until done.

Spray 9×13 pan with cooking spray. Cut each piece of raw biscuit dough into 8 pieces (cut it like a pie). Place all the biscuit pieces in the bottom of the pan. Top with cooked sausage, then cheese and green chilies.

In a separate bowl, whisk together the eggs, milk, salt, pepper, and cayenne. Pour the egg mixture over the top of the casserole.

Bake for 30 minutes or until a knife comes out clean. Serve with salsa.