Ingredients

1/2 cup shredded Colby-Monterey Jack cheese

3 tablespoons milk

3 eggs, beaten

Directions

1. Preheat oven to 400 degrees F (200 degrees C).

2. In a large, deep skillet over medium-high heat, combine sausage, onion and green pepper. Cook until sausage is evenly brown.

3. Drain, crumble, and set aside.

4. Bake in preheated oven for 15 to 20 minutes, or until filling is set.

Separate the dough into 12 individual biscuits. Flatten each biscuit out, then line the bottom and sides of 12 mini muffin cups. Evenly distribute the sausage mixture between the cups. Mix together the eggs and milk, and divide between the cups. Sprinkle tops with shredded cheese.

Recipe by CANNIBER