



*Naturally Raised. Naturally Delicious.*

## **BEEF SAUSAGE & CHEDDAR MONKEY BREAD**

### *Ingredients*

- 1lb Beef Breakfast Sausage
- 2 7.5oz Cans Refrigerated Buttermilk Flavored Biscuits
- 1 1/2 Cups Reduced Fat Shredded Cheddar Cheese
- 1/2 Cup Green Onion, Chopped
- 1/4 Cup Olive Oil
- 1/2 Cup Mexican Crema or Sour Cream

### *Directions*

1. Preheat oven to 350°.
2. Open biscuit cans; cut each biscuit into quarters.
3. Place biscuits into large bowl.
4. Add sausage mixture, cheese, onion and oil; gently toss until well combined.
5. Generously coat Bundt pan with cooking spray.
6. Place sausage and biscuit mixture in prepared pan.
7. Bake in 350°F oven 30 to 35 minutes until top is golden brown and biscuits are set.
8. Remove from oven; immediately invert onto serving plate. Let rest for 10 minutes. Drizzle with crema or sour cream, as desired.



Recipe courtesy of Beef. It's What's For Dinner.  
[www.BeefitsWhatsForDinner.com](http://www.BeefitsWhatsForDinner.com)

**Serves: 12**

**Prep Time: 20 Minutes**

**Cook Time: 30-35 Minutes**



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