

Freezer Breakfast Muffins with Blue Label Organic Chives

Ingredients

1 pound breakfast sausage
2 cups flour
1 tablespoon baking powder
1 teaspoon salt
1/3 cup butter, melted
6 eggs, beaten
3/4 cup milk
8 ounces shredded cheddar cheese
1/2 cup fresh chives, chopped

Directions

Preheat oven to 350 degrees.

Heat skillet over high heat and add the sausage.

Cook, breaking apart with a spoon, until browned and cooked through. Set aside.

In a large bowl, whisk together flour, baking powder, and salt.

Pour in the melted butter and whisk until butter is incorporated and the mixture is crumbly.

Pour in beaten eggs and milk, and mix just until combined.

Add in cooked sausage, cheese, and green onions. Fold in gently being careful not to over mix.

Bake for 35-40 minutes, or until a toothpick comes out clean.

Enjoy right away, or freeze in an airtight bag for up to 1 month. To reheat, cover in a damp paper towel and microwave for 1 minute.



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