

# Rise and Shine for Biscuit Sausage Quiche



(NAPSA)—Perhaps nothing rouses sleepyheads faster than the aroma of a hot breakfast. This delicious Biscuit Sausage Quiche starts with ingredients you probably already have on hand, like sausage, eggs and refrigerated biscuits, and is easy to prepare.

This quiche makes an impressive dish for a casual Saturday brunch and larger Sunday morning get-together.

## **BISCUIT SAUSAGE QUICHE**

**Ready in 1 hour**

- 1 (12-oz.) pkg. breakfast sausage**
- ¼ cup chopped onion**
- ¼ cup chopped green bell pepper**
- 10 eggs, beaten**
- 1 cup (4 oz.) shredded cheddar cheese**
- 1 (16.3-oz.) can Pillsbury® Grands!® Refrigerated Buttermilk Biscuits**

**Heat oven to 375°F. In large skillet, brown sausage, onion and green pepper; drain well. Combine eggs, cheese and sausage mixture.**

**Separate dough into 10 biscuits. Press biscuits into bottom of 13x9x2 inch glass baking dish. Pour sausage mixture into biscuit-lined dish.**

**Bake at 375°F. for 30 to 35 minutes or until quiche is set and crust is deep golden brown. Cool 5 minutes before serving.**

**Makes 8 servings.**