

Bacon, Onion and Tomato Bites



RECIPE NAME: Bacon, Onion and Tomato Bites

RECIPE DESCRIPTION: Savory Muffins

ACTIVE TIME: 20 minutes

TOTAL TIME: 50 minutes

SERVINGS: 20

COOK PRODUCTS USED: Large Perforated Baking Sheet, Deep Flexiflat®, Mini Muffin Tray (20), Stainless Mixing Bowl, Le Petit Grater, Santoku Chef Knife®

INGREDIENTS:

- 8 strips bacon, fully cooked
- 1 medium onion, fully chopped
- 1 medium tomato, fully chopped
- $\frac{3}{4}$ cup grated Swiss cheese
- $\frac{1}{2}$ cup mayonnaise
- 1 tablespoon fresh chopped basil
- 1 large can refrigerated biscuit (flaky style)

DIRECTIONS:

1. Preheat oven to 350 degrees F and place oven rack in center position
2. Place Mini Muffin Tray on Perforated Baking Sheet and set aside
3. Place 8 strips of bacon on Deep Flexiflat on Perforated Baking Sheet
4. Bake for 20 minutes
5. In Mixing Bowl, combine bacon, onion, tomato, cheese, mayonnaise and basil
6. Separate each biscuit into 2 to 3 layers and flatten slightly in your hand
7. Press a biscuit into each mini muffin shape
8. Spoon the filling mixture into each muffin
9. Bake for 15 minutes

RECIPE CATEGORY:

IMAGE LINK (JPEG/SQUARE/800 X 800 px/[UPLOAD TO DROPBOX](#))