Masala Breakfast Sandwich

Makes 1 sandwich

TIP: Cut half for a colourfull display

1. Pillsbury™ Southern Style Easy Split™ Frozen **Biscuit** Dough
   1 biscuit, baked on sheet pan

2. **Masala Egg, prepared,**
   1 piece

3. **Tomato** onion chutney
   #30 scoop

Masala Breakfast Sandwich

12 Sandwiches

Ingredients:

Biscuits

- Pillsbury™ Southern Style Easy Split™ Frozen Biscuit Dough, 3.17 oz - (2 lb 6 oz) 12 each.

Masala Eggs

- Eggs, large - (2 lb) 16 each
- Whole milk - (8 oz) 1 cup
- Turmeric, ground - 1 tsp
- Garam masala - 1 tsp
- Smoked paprika, ground - 1 tsp
- Kosher salt - 1/2 tsp
- Green onions, greens only, sliced - (2.5 oz) 1 cup
- Jalapeños, seeded, small diced - (3.5 oz) 3/4 cup
- Red bell pepper, small diced - (3.5 oz) 3/4 cup
- Cilantro, chopped - (1 oz) 2/3 cup

Instructions:

Assembly

Tomato onion chutney - (1 lb) 1 3/4 cups

Biscuits

1. Thaw biscuit dough covered, either at room temp for 15-30 minutes until flexible or refrigerate overnight.
2. Place thawed biscuits on parchment-lined full sheet pan in a 3x4 pattern.
3. Grease another piece of parchment; place greased side down over biscuits.
4. Top with another sheet pan to keep biscuits flat during baking; bake as directed below and keep warm.

Bake	Temp	Time
Convection Oven*	325°F	12-15 minutes
Standard Oven	350°F	14-17 minutes

**Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.*

Masala Eggs

1. Whisk together eggs, milk, turmeric, garam masala, paprika and salt in mixing bowl until well blended.
2. Add green onions, jalapeños, red pepper and cilantro; mix until combined.
3. Pour egg mixture into greased half sheet pan; bake as directed below.

Bake	Temp	Time
Convection Oven*	325°F	18-23 minutes
Standard Oven	350°F	21-24 minutes

**Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.*

Assembly

1. Cut baked eggs into 12 equal pieces (3x4 cut).
2. Split warm biscuits in half and add #30 scoop of tomato onion chutney to bottom piece.
3. Place on 1 egg square and top with remaining biscuit half; serve immediately

Method Tips

1. Cut the sandwich in half for a colorful display.

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