



spinach-cheddar biscuit sandwiches

cook time:
15

prep time:
25

featured product:
baby spinach

have some fun with this savory and delicious spinach-cheddar biscuit sandwiches recipe! our healthy baby spinach pair with eggs and cheddar cheese for these deliciously wholesome biscuits. perfect for a holiday brunch or lunch treat! or take them to go by making them ahead and grabbing one on your way out the door in the morning!



ingredients

8 servings

- 1 package (5 oz) [organicgirl© baby spinach ?](#) , finely chopped
- 1¾ cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon fine sea salt
- 6 tablespoons cold unsalted butter, cut into cubes
- 1 cup milk, plus more for brushing biscuits
- 1 cup shredded Cheddar cheese (4 ounces)
- 1 tablespoon butter, divided
- 8 eggs
- 16 thin slices ham

substitutions

? *substitute with* [POWERHOUSE SPINACH BLEND](#)

directions

1. preheat oven to 450°F. line a baking sheet with parchment.
2. in a medium bowl whisk together flour, baking powder and salt. add butter and work into flour with your fingers until butter is in small, pea-sized pieces. stir in milk until flour is barely moistened, then stir in cheese and baby spinach to combine. dough will be very green and dense with baby spinach.
3. drop 8 large scoops of dough onto prepared baking sheet and brush lightly with milk. bake 15 minutes or until golden brown.
4. in a large nonstick skillet melt ½ tablespoon butter. add 4 eggs and cook to desired degree of doneness. repeat with remaining butter and eggs.
5. to serve, split biscuits in half and top with 2 slices ham each and 1 egg each.