



Bacon & Cheese Bites

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- 8 slices bacon (crispy cooked)
- 1 tomato chopped
- ½ onion chopped (optional)
- ½ cup shredded cheddar cheese
- ¼ cup mayo
- 1 tsp oregano
- Drop biscuit dough (I used bisquick & recipe on box)

Preheat oven to 375 degrees F.

Lightly grease a mini muffin pan.

Prepare biscuit dough according to package for drop biscuits.

Fill each hole in pan 1/3 full of biscuit dough.

In a medium bowl, crumble cooked bacon. Mix in tomato, onion, cheese, mayo and oregano.

Top each biscuit cup with 1 tsp of cheese filling.

Bake at 375 for 10 to 12 minutes or until golden brown.

****Tips****

Bake these ahead and freeze in a large gallon Ziploc. Just reheat in the oven or microwave when ready to serve.

You can use a regular size muffin tin, your bites will be bigger, and they will have to bake longer.

Gluten Free- Use gluten free biscuit mix for a gluten free version.