

Easy Muffin Dinner

Super simple and the options for fillings are endless!

Ingredients

1 can of refrigerated biscuit dough

Your choice of fillings – here are some ideas:

Pizza Muffin= Pizza Sauce+ mozzarella + add ins mushrooms, peppers, black olives, bacon bits, ham, pepperoni, onion

Taco Muffin= Taco Sauce+ cheese of your choice + add ins crushed up nacho chips, precooked ground, precooked sausage, bacon bits, black olives, onions, peppers (once out of the oven could also add sour cream, avocado and or lettuce)

Chicken Pot Pie Muffin= Precooked cubed chicken pieces+ favorite cream soup (chicken, mushroom, corn) + frozen veggie mix

Directions

1. Preheat oven to 350 degrees
2. Grease the cups of your muffin tin with butter, olive or vegetable oil or cooking spray
3. Roll each circle out flat and press it into the bottom of the cup and along the sides
4. Add your sauce first along the bottom and side. Use just enough to coat but do not cover too thickly or it may end up soggy. Next put in your other toppings.
5. Put in center rack of your oven for 20 minutes or until the muffin is golden brown
6. Remove from muffin tin and allow to cool for a few minutes before serving.