

Hosted by
Patchez Kennedy
in her own kitchen in
Mer Rouge, Louisiana



SPINACH, SAUSAGE, & RICE MUFFINS

Ingredients:

- 1 lb. hot sausage
- 4 large eggs, beaten
- 1 cup milk
- 1 tsp. salt
- 1 tsp. black pepper
- 1 tsp. garlic powder
- 1 tsp. onion powder
- ½ tsp. chicken bouillon paste, or 1 chicken bouillon cube crumbled
- ¾ cup grated sharp cheddar cheese
- ¾ cup grated Swiss cheese
- 5 oz. fresh baby spinach, torn in small pieces
- 1 ½ cups cooked 4Sisters Organic Brown rice

Directions:

- 1. Preheat oven to 350 degrees.
- 2. In a skillet, brown sausage & drain grease.
- 3. Whisk the eggs with the, milk, salt, pepper, & chicken bouillon.
- 4. In a large bowl, mix together the cooked sausage, egg mixture, both cheeses, & cooked rice.
- 5. Grease a muffin tin and add the sausage, egg, and rice mixture.
- 6. Bake 20-25 minutes. Let rest 10 minutes before serving.

Serve for breakfast or as a savory snack!

Makes 12-15 muffins.

Serves 4-6

To Watch the show visit: 4SistersRice.com

