

Roughley Manor

Asparagus and Egg Rollup

- 1 Can Flaky Biscuits
- 4 Sprigs Asparagus
- 3 Tbsp Fancy Shredded Mild Cheddar Cheese
- 3 Slices Bacon
- 3 Eggs
- 1 Pkg Knorr Hollandaise Sauce
- 2 Eggs Whites

Cook bacon (crispy). Scramble eggs. Par boil asparagus. Roll out one biscuit on flowered board with rolling pin.

Place bacon, asparagus, cheese and scrambled eggs (in this order) on rolled out biscuit.

Fold long edges over top of ingredients trimming excess ends.

Brush with egg whites and cut three slits on top.

Place on cookie sheet lined with parchment paper.

Bake @ 350 degrees for 25 minutes or until golden brown.

Mix Knorr hollandaise sauce as directed on the package. Drizzle ¼ cup over top.

Serve with fresh fruit (watermelon and cantaloupe) on a bed of curly lettuce.