Sausage, Egg & Cheese Breakfast Sliders

Prep: 10 minutes
Bake/Cook: 17 minutes • Serves: 8

- 1 package (16 ounces) pork sausage
- 1 teaspoon PICS™ Onion Powder
- ½ teaspoon PICS™ Garlic Powder
- ½ (8-ounce) package PICS™ Sharp Cheddar Cheese, cut into 8 slices
- 1 tablespoon PICS™ Sweet Cream Unsalted Butter
- 8 PICS™ Grade A Large Eggs
- 8 Hawaiian sweet rolls, split
- 2 tablespoons chopped fresh chives (optional)
- ¼ teaspoon sea salt (optional)
- ¼ teaspoon ground black pepper (optional)

1. Preheat oven to 450°. Line rimmed baking pan with parchment paper. In large bowl, gently mix sausage, onion powder and garlic powder; form into 8 (3-inch) patties and place on prepared pan. Bake 15 minutes or until internal temperature reaches 160°; top with cheese. Bake 2 minutes or until cheese melts.

2. In large nonstick skillet, in 2 batches, melt ½ tablespoon butter over medium heat; add 4 eggs and cook 3 minutes or to desired doneness. Fill rolls with sausage and eggs; garnish with chives, salt and pepper, if desired.

Approximate nutritional values per serving (1 slider):
382 Calories, 26g Fat (11g Saturated), 246mg Cholesterol, 550mg Sodium, 18g Carbohydrates, 0g Fiber, 6g Sugars, 18g Protein