



Baked Scotch Eggs

SERVINGS 4



PREP TIME 15 min

COOK TIME 35 min

DIRECTIONS

1. Heat oven to 400°F. In large bowl, mix pork sausage, onion and salt. Shape mixture into 4 equal patties.
2. Roll each hard-cooked egg in flour to coat; place on sausage patty and shape sausage around egg. Dip each into beaten egg; coat with bread crumbs to cover completely. Place on ungreased cookie sheet.
3. Bake 35 minutes or until sausage is thoroughly cooked and no longer pink near egg.

INGREDIENTS

- 1 lb bulk pork sausage
- 1 teaspoon dried minced onion
- 1 teaspoon salt
- 4 hard-cooked eggs, peeled
- All-purpose flour
- $\frac{3}{4}$ cup Progresso™ panko crispy bread crumbs
- 1 egg, beaten

For a pinch of

Seabra's
flavor...

Use bulk Italian sausage and Italian-seasoned panko bread crumbs for a southern European twist.