



## CHIPOTLE CHILI BISCUIT CUPS

- 1/2 lb ground beef
- 1 jar **TSG Black Bean & Corn Salsa**
- 1/2 to 1 tsp **TSG Chipotle Chili Seasoning Blend**
- 1 can (12 oz) refrigerated flaky buttermilk biscuits (10 biscuits)
- 1/3 cup shredded cheddar cheese

1. Heat oven to 375°F. Brown ground beef in medium nonstick skillet over medium heat until beef is not pink, about 6 minutes, breaking up into small crumbles. Pour off drippings. Stir in salsa and chili seasoning. Cook, stirring constantly, 1 to 2 minutes.
2. Place 1 biscuit in each of 10 ungreased standard-size muffin cups, pressing dough firmly against bottoms and up sides of cups. Spoon about 1/4 cup beef mixture into each biscuit cup.
3. Bake in 375°F oven until biscuit edges are golden brown, 10 to 12 minutes. Sprinkle tops with cheese. Bake until cheese is melted, about 2 minutes. Loosen edges of biscuit cups with knife before removing from pan.

**Makes 10 biscuit cups**