

Mexican Fiesta Biscuit Bake



Prep	Total	Ingredients	Servings
15 MIN	1 HR 15 MIN	9	15

Ingredients

- 2** tablespoons margarine or butter
- 1** can (16.3 oz) refrigerated Pillsbury™ Grands!™ Southern Homestyle Buttermilk Biscuits (8 Count)
- 1** can (10.2 oz) refrigerated Pillsbury™ Grands!™ Southern Homestyle Buttermilk Biscuits (5 Count)
- 1** jar (16 oz) thick & chunky salsa
- 12** oz. (3 cups) shredded Monterey Jack cheese
- 1/2** cup chopped green bell pepper
- 1/2** cup sliced green onions
- 1** (2 1/4-oz.) can sliced ripe olives, drained
- 1** cup thick & chunky salsa, if desired

Steps

- 1** Heat oven to 375°F. Melt margarine in oven in 13x9-inch (3-quart) glass baking dish or non-aluminum baking pan. Tilt to evenly coat dish.
- 2** Separate dough into 13 biscuits; cut each biscuit into eighths. Place biscuit pieces in large bowl; toss with 1 3/4 cups salsa. Spoon evenly into margarine-coated dish. Sprinkle with cheese, bell pepper, onions and olives.
- 3** Bake at 375°F. for 35 to 45 minutes or until edges are deep golden brown and center is set. Let stand 15 minutes. Cut into squares; serve with additional 1 cup salsa.