

SPRING GREEN ONION & SOUR CREAM BISCUITS

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 8 servings

2 cups flour
1 tablespoon baking powder
1 ¼ teaspoon kosher salt
2 cups spring green onions, chopped
1 cup and 2 tablespoons sour cream

Directions:

- Preheat oven to 425 degrees F
- Whisk flour with baking powder and salt in a large bowl
- Pulse spring green onions and 1 cup sour cream in a food processor until almost pureed
- Mix into the flour mixture with a fork to form coarse crumbs
- Pat into a round on a floured surface
- Cut into eighths and brush with 2 tablespoons sour cream
- Bake on a baking sheet in oven until golden, 18-22 minutes