



RECIPE | TOMATOES

TOMATO & SAUSAGE POPOVERS


30 min

10 min
PREP.
20 min
COOKING


24


easy

INGREDIENTS

Recipe created by *Abigail Harris Shea*

12 oz Pure Flavor® RedRoyals® Sweet Cherry Tomatoes
On-the-Vine, diced
1 ¾ cups milk
1 ¾ cups all purpose flour
1 spicy pork sausage, removed from casing
4 eggs, beaten

½ cup gruyere cheese, grated
2 tbsp butter, melted
1 tbsp olive oil
3 sprigs fresh thyme, roughly chopped
Salt & pepper, to taste



DIRECTIONS

- 1 Preheat the oven to 425° F. Grease a mini muffin tin with butter or cooking spray.
- 2 On medium heat, add olive oil, sausage, tomatoes, and herbs to a pan. Cook until the sausage has browned and blended with the tomatoes, about 5 to 7 minutes. Season with salt and pepper, then let cool.
- 3 Place milk in a bowl and microwave for about 40 seconds to warm it up. Whisk in the eggs, butter, flour, and salt until smooth. Heat up the empty muffin tin in the oven for 2 to 3 minutes. Then working quickly, add the batter to fill each cup $\frac{3}{4}$ of the way. Add a spoonful of the sausage mixture to each cup, then top with more batter until the cup is full, but not overflowing. Sprinkle cheese on each.
- 4 Bake in the oven for 10 to 15 minutes, or until they are golden brown and puffed up over the sides. Serve immediately.

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