

Ham and Cheese Monkey Bread

INGREDIENTS

1 (16.3 oz) can refrigerated biscuits
1 (8 oz) package Smithfield Anytime Favorites Hickory Smoked Diced Ham
1 (4 oz) block Monterey Jack cheese cubed into 16 pieces
1/4 cup unsalted butter melted
1 teaspoon garlic powder
1 teaspoon onion powder
1/4 teaspoon salt
1/4 teaspoon pepper
1 (4 oz) block Swiss cheese shredded for the top
Green onions for garnish

Honey Mustard Dipping Sauce

1/2 cup mayo
2 tablespoons Dijon mustard
3 tablespoons honey
1 tablespoon lemon juice

METHOD

Preheat oven to 400 degrees F and grease a 9 inch round cake pan with cooking spray, place a lined baking sheet on the rack below to catch drips.

Remove biscuits from packaging and quarter each biscuit.

Place the biscuits, ham, and cubed jack cheese into a bowl. Set aside.
In a small bowl, mix together melted butter, garlic powder and onion powder. Set aside.

Toss biscuits/ham/cheese with the melted butter mixture, then dump the entire mixture into prepared pan.

Press down to flatten the mixture out slightly, then sprinkle with shredded swiss.

Bake in preheated oven for about 30 minutes, or until the biscuits are cooked and golden brown.

Cover with foil if getting too brown.

Let stand 5 minutes before running a knife around the outside to loosen and flipping over onto a plate.

Garnish with green onions and serve with honey mustard dipping sauce.

Honey Mustard Dipping Sauce

Whisk all ingredients together, cover with saran wrap, and store in fridge until ready to serve.