



Cheese Biscuits with Chipotle Butter

READY IN



45 min.

SERVINGS



24

CALORIES



137 kcal

Ingredients

- ☐ 6.3 ounce biscuit mix
- ☐ 24 servings chipotle butter
- ☐ 0.3 cup buttermilk
- ☐ 24 servings garnish: cilantro sprig fresh
- ☐ 6 ounce just-add-water cornbread mix
- ☐ 4 ounces cheddar cheese shredded
- ☐ 8 ounce cup heavy whipping cream sour

Equipment

- ☐ baking sheet

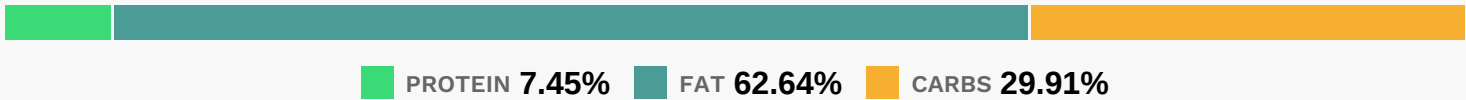
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 oven

Directions

- ☐ Stir together first 5 ingredients, and, if desired, fajita seasoning. Pat or roll dough out onto a lightly floured surface to 1/2-inch thickness.
- ☐ Cut dough with a 2-inch round cutter, and place rounds on a lightly greased baking sheet.
- ☐ Bake at 400 for 10 to 12 minutes.
- ☐ Serve with Chipotle Butter.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:5.83, Glycemic Load:0.08, Inflammation Score:-2, Nutrition Score:2.899565215344%

Flavonoids

Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 137.15kcal (6.86%), Fat: 9.61g (14.78%), Saturated Fat: 5.01g (31.29%), Carbohydrates: 10.32g (3.44%), Net Carbohydrates: 9.7g (3.53%), Sugar: 2.81g (3.12%), Cholesterol: 21.71mg (7.24%), Sodium: 221.63mg (9.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.57g (5.14%), Phosphorus: 110.75mg (11.07%), Calcium: 65.3mg (6.53%), Vitamin B2: 0.1mg (5.64%), Vitamin B1: 0.08mg (5.19%), Vitamin A: 251.86IU (5.04%), Folate: 17.76µg (4.44%), Selenium: 2.81µg (4.02%), Vitamin B3: 0.59mg (2.95%), Fiber: 0.62g (2.47%), Manganese: 0.05mg (2.47%), Iron: 0.4mg (2.22%), Vitamin B12: 0.13µg (2.15%), Zinc: 0.31mg (2.05%), Vitamin B5: 0.17mg (1.69%), Vitamin K: 1.76µg (1.68%), Magnesium: 6.23mg (1.56%), Vitamin E: 0.21mg (1.42%), Potassium: 41.71mg (1.19%), Vitamin B6: 0.02mg (1.17%), Copper: 0.02mg (1.09%)