

Our State eats

Turkey Breakfast Biscuit

Yield: 2 servings.

- 2-4 thick slices of turkey
- 3 eggs (1 beaten for egg wash and 2 whole for frying)
- 1 tablespoon water
- ½ cup flour
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ½ teaspoon poultry seasoning
- 2 biscuits
- Pimento cheese

In small bowl, whisk an egg together with a tablespoon of water. In another bowl, combine flour with salt, pepper, and poultry seasoning.

Dip slices of turkey in the egg wash, then flour. Sauté until browned and crispy on both sides.

While the turkey cooks, fry eggs in a separate pan. Toast the biscuits and cut in half. Spread the bottom half of the biscuit with pimento cheese. Top with a slice of fried turkey, an egg, and the other half of the biscuit.



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