CopyCat Bob Evans Scotch Eggs

Ingredients

- 1 pound Bob Evans Breakfast Original Roll Sausage (or your favorite flavor)
- ½ cup finely chopped asparagus
- 8 hard-cooked eggs, peeled
- 2 eggs, beaten
- 2 cups cornflakes, crushed

Directions

Preheat oven to 400 F.

Mix sausage and asparagus until well blended.

Divide into 8 portions.

Flatten each piece in your palm and wrap around one egg to cover.

Dip into beaten egg, then roll in cornflakes.

Repeat for remaining eggs.

Bake eggs on a rack set on a baking sheet for 25 to 30 minutes or until sausage is cooked through.