SPRING GREEN ONION & SOUR CREAM BISCUITS

By: Simply Creative Chef Rob Scott

**Ingredients:**

Yields 8 servings

2 cups flour

1 tablespoon baking powder

1 ¼ teaspoon kosher salt

2 cups spring green onions, chopped

1 cup and 2 tablespoons sour cream

**Directions:**

* Preheat oven to 425 degrees F
* Whisk flour with baking powder and salt in a large bowl
* Pulse spring green onions and 1 cup sour cream in a food processor until almost pureed
* Mix into the flour mixture with a fork to form coarse crumbs
* Pat into a round on a floured surface
* Cut into eighths and brush with 2 tablespoons sour cream
* Bake on a baking sheet in oven until golden, 18-22 minutes