



Easy Sausage Gravy and Biscuits

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This recipe features jumbo buttermilk biscuits and pork sausage crumbles for a hearty, family-favorite breakfast that can be ready in just 15 minutes.

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Prep Time:

5 mins

Cook Time:

10 mins

Total Time:

15 mins

Servings:

8

The ingredients you need

1 (16 ounce) can refrigerated jumbo buttermilk biscuits

1 (9.6 ounce) package Jimmy Dean® Original Hearty Pork Sausage Crumbles

¼ cup flour

2 ½ cups milk

salt and freshly ground black pepper to taste

Let's start !

1

Preheat the oven to 350°F (175°C). Arrange biscuits on an ungreased cookie sheet, spacing them 1-2 inches apart. Bake in the preheated oven until golden brown for 13-15 minutes.

2

Cook the sausage in a large skillet over medium heat until fully heated, stirring occasionally, for about 5-6 minutes.

3

Combine flour and stir. Gradually add milk, stirring continuously until gravy boils. Simmer and stir for two more minutes. Season with salt and pepper to taste.

4

Split the biscuits in half and place two halves on each of the eight plates. Then, pour about 1/3 cup of gravy on top of each plate.