

Easy Sausage Gravy and Biscuits



Hot jumbo buttermilk biscuits with creamy sausage gravy are ready in just 15 minutes for a hearty, family-favorite breakfast.

By JIMMYDEAN



Prep: 5 mins

Cook: 10 mins

Total: 15 mins

Servings: 8

Yield: 8 servings

Ingredients

- 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
- 1 pinch Salt and ground black pepper to taste



Directions

Bake biscuits according to package directions.

Meanwhile, cook sausage in large skillet over medium heat 5-6 minutes or until thoroughly heated, stirring frequently. Stir in flour. Gradually add milk; cook until mixture comes to a boil and thickens, stirring constantly. Reduce heat to medium-low; simmer 2 minutes, stirring constantly. Season to taste with salt and pepper.

Split biscuits in half. Place 2 halves on each of 8 plates; top with about 1/3 cup gravy.



Nutrition Facts

Per Serving:

332.8 calories; 9.8 g protein; 30.8 g carbohydrates; 24.9 mg cholesterol; 718.3 mg sodium.