

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

Salt and ground black pepper to taste

Directions

Step 1

Bake biscuits according to package directions.

Step 2

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.

Step 3

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

Nutrition Facts

Per Serving: 333 calories; protein 9.8g; carbohydrates 30.8g; fat 18.7g; cholesterol 24.9mg; sodium 718.3mg.