



Green Chile Biscuit Casserole & Sausage Gravy

with Cheddar Cheese



1h



2 Servings

Dive into this traditional Southern brunch in the comfort of your own home! We use our own biscuit mix to make sesame drop biscuits with roasted green chiles, and then bake them over a cheesy egg casserole. While the casserole is in the oven, we whip up a creamy sausage gravy with maple syrup for a touch of sweetness. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 2 scallions
- 2 oz shredded cheddar-jack blend ⁷
- 8 oz milk ⁷
- 4 oz chopped green chiles
- ¼ oz pkt toasted sesame seeds ¹¹
- 4 (2½ oz) biscuit mix ^{1,3,6,7}
- ½ lb pkg country-style sausage
- 1 oz cream cheese ⁷
- 1 oz maple syrup

What you need

- neutral oil
- 4 large eggs ³
- kosher salt & ground pepper

Tools

- 2 medium ovenproof skillets

Cooking tip

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Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 36g, Carbs 50g, Protein 29g



1. Make casserole base

Preheat oven to 375°F with a rack in the upper third. Lightly **oil** a medium ovenproof skillet (preferably cast-iron).

Trim ends from **scallions** and thinly slice.

In prepared skillet, whisk to combine **half each of the cheese and scallions, 1 cup milk, 4 large eggs**, and **1 teaspoon salt** until smooth. Set aside for step 3.



4. Brown sausage

While **casserole** bakes, heat **1 tablespoon oil** in a 2nd medium skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until well browned and cooked through, 5-7 minutes.



2. Make biscuit dough

In a medium bowl, mix to combine **green chiles, sesame seeds, all but 2 teaspoons of the biscuit mix**, and **⅓ cup water**. Divide **dough** into 12 balls, about 2 tablespoons each.



5. Make gravy

To skillet with **sausage** over medium heat, stir in **cream cheese, reserved biscuit mix, 1 tablespoon maple syrup**, and **1 cup water**. Cook, stirring, until melted and slightly thickened, 2-3 minutes; season with **salt** and **pepper**.



3. Assemble casserole & bake

Arrange **dough** evenly over **egg mixture** in skillet. Sprinkle with **remaining cheese**.

Bake on upper oven rack until **biscuits** are golden and cooked through, and eggs are set, 25-30 minutes. Let sit 5 minutes.



6. Finish & serve

Serve **biscuit casserole** topped with **sausage gravy** and **remaining scallions**. Enjoy!