



Cheddar-Chive Biscuits & Sausage Gravy

with Fried Eggs & Jammy Tomatoes



40-50min



2 Servings

We don't play favorites when it comes to food. Breakfast, lunch, and dinner all have a place in our hearts. We're here to get you out of that morning rut with a fully loaded, restaurant-style spread enjoyed in the comfort of your home. This plate has it all! Flaky homemade cheddar-chive biscuits, runny fried eggs, charred plum tomatoes, and creamy breakfast sausage gravy to take it to the next level.

What we send

- ¼ oz fresh chives
- 1 oz buttermilk powder ⁷
- 2 plum tomatoes
- 5 oz all-purpose flour ¹
- ¼ oz baking powder
- ¼ oz baking soda
- 2 oz shredded cheddar-jack blend ⁷
- ½ lb pkg country-style sausage
- 2 (1 oz) cream cheese ⁷

What you need

- butter ⁷
- kosher salt & ground pepper
- neutral oil
- 2 large eggs ³

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 930kcal, Fat 50g, Carbs 65g, Protein 47g



1. Prep ingredients

Preheat oven to 425°F with an oven rack in the upper third. Finely chop **chives**. Cut **3 tablespoons cold butter** into small pieces. In a liquid measuring cup, whisk **¾ cup cold water** with **2 tablespoons buttermilk powder** (save rest) to combine. Halve **tomatoes** lengthwise.



4. Brown sausage

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium. Add **sausage**; cook, breaking up into large pieces, stirring once or twice, until browned and cooked through, about 5 minutes. Meanwhile, lightly brush cut-side of **tomatoes** with **oil**; season with **salt** and **pepper**. Place on reserved baking sheet, cut-side up; broil until charred in spots, 5-7 minutes.



2. Prep biscuit dough

Reserve **2 teaspoons flour**; add remaining to a medium bowl with **1½ teaspoons baking powder** and **¼ teaspoon each of salt and baking soda**; whisk to combine. Using fingertips, rub **butter** with flour mixture until it resembles a coarse meal with small pieces. Add **half of the chives** and **all the cheddar and buttermilk**; stir with a fork until just combined into a batter-like dough.



5. Cook gravy

Whisk **1 cup water** with **reserved flour** until smooth. Add **cream cheese** and **flour-water mixture** to skillet with **gravy**. Cook, stirring, until cream cheese is melted and gravy thickens, 2-3 minutes; season with **salt** and **pepper**. Cover and keep warm off heat.



3. Bake biscuits




Scoop **dough** into **4 biscuits** (about ⅓ cup each), and place them 2-inches apart on a rimmed baking sheet. Bake biscuits on upper oven rack until golden and cooked through, 12-15 minutes. Transfer to plates and switch oven to broil. Reserve baking sheet.



6. Cook eggs & serve

Transfer **tomatoes** to plates with **biscuits**. Carefully drizzle **oil** onto same baking sheet and crack **2 large eggs** onto baking sheet. Broil on upper oven rack until whites are set, 1-2 minutes (watch closely). Place **sausage gravy** and **eggs** on plates with **tomatoes** and **biscuits**; sprinkle **remaining chives** over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**