



Sausage Gravy & Biscuit Skillet Casserole with Cheddar & Scallions



1h



2 Servings

So we all love biscuits and gravy right? Fluffy, buttery biscuits...a smooth gravy with hearty chunks of sausage...that's all we need (and want) to get our day started. But what if you took those delicious components and let their flavors meld together in one skillet casserole? You might say that sounds like a dream. We're saying that we made it a reality. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 2 scallions
- 2 oz shredded cheddar-jack blend ²
- 4 (2½ oz) biscuit mix ^{1,2,4,3}
- ½ lb pkg country-style sausage
- 2 (1 oz) cream cheese ²
- 1 oz maple syrup

WHAT YOU NEED

- 4 large eggs ¹
- 1 cup milk ²
- kosher salt & ground pepper
- all-purpose flour ³
- neutral oil

TOOLS

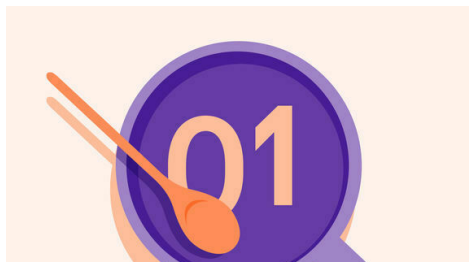
- medium ovenproof skillet
- medium skillet

ALLERGENS

Egg (1), Milk (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 37g, Carbs 49g, Protein 29g

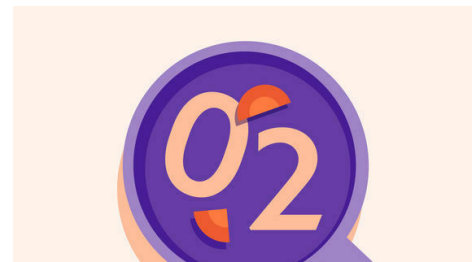


1. Make casserole base

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

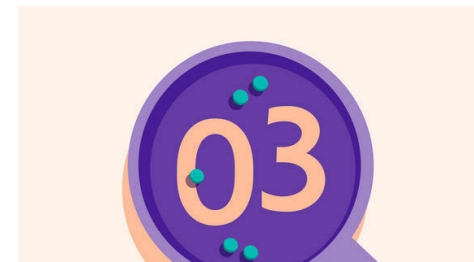
Trim ends from **scallions** and thinly slice.

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



2. Make biscuit dough

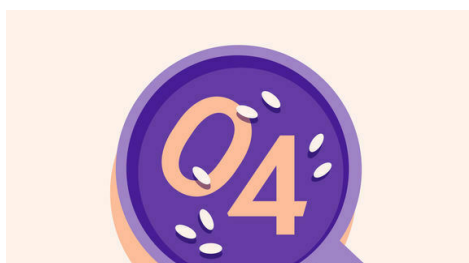
In a medium bowl, mix to combine **all of the biscuit mix** and **½ cup water**. Transfer **dough** to a **lightly floured** surface and dust top with more flour. Gently press into a 6x8-inch rectangle.



3. Assemble casserole & bake

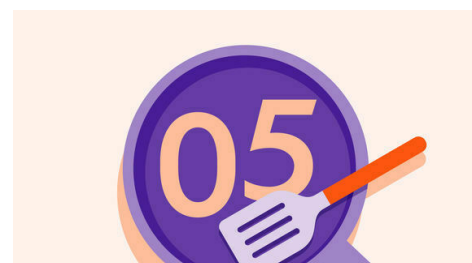
Cut **biscuit dough** into 12 (2-inch) squares. Arrange biscuits in an even layer over **egg mixture** in skillet. Lightly brush tops with **milk**. Sprinkle with **remaining cheese**.

Bake on upper oven rack until biscuits are golden and cooked through and egg mixture is set, 25–30 minutes. Let sit 5 minutes.



4. Brown sausage

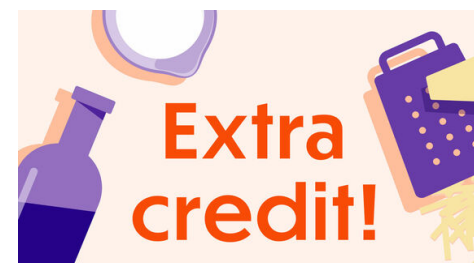
While **casserole** bakes, heat **1 tablespoon oil** in a second medium skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until well browned and cooked through, 5–7 minutes.



5. Make gravy & serve

To skillet with **sausage** over medium heat, stir in **all of the cream cheese, 1 cup water, 1 tablespoon maple syrup**, and **2 teaspoons all-purpose flour**. Cook, stirring, until cream cheese is melted and gravy thickens, 2–3 minutes; season with **salt** and **pepper**.

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



6. Did you know?

Research shows that about ⅓ of food in US grocery stores is thrown out. Here at Dinnerly, we only buy what we need, when we need it, which is why <1% of our food goes to waste. On top of that, we're committed to cutting our food loss and waste by another 50% by 2030.