

DINNERLY



Scallion Biscuits & Country Sausage Gravy

with a Fried Egg



30-40min



2 Servings

Where should we go for brunch? How about deep down South for a classic plate of biscuits and gravy? Making fluffy buttermilk biscuits from scratch isn't nearly as hard as you might think, and the country style sausage gravy comes together in a flash. Put a fried egg on top and you'll want brunch three times a day. We're eating good tonight, y'all! We've got you covered!

WHAT WE SEND

- 2 (1 oz) scallion
- 5 oz self-rising flour ¹
- 2 oz shredded cheddar-jack blend ⁷
- 1 oz buttermilk powder ⁷
- ½ lb pkg country sausage
- 2 (1 oz) cream cheese ⁷

WHAT YOU NEED

- 4 Tbsp butter ⁷
- kosher salt & ground pepper
- sugar
- all-purpose flour ¹
- neutral oil
- 2 large eggs ³

TOOLS

- parchment paper
- rimmed baking sheet
- medium skillet
- medium nonstick 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

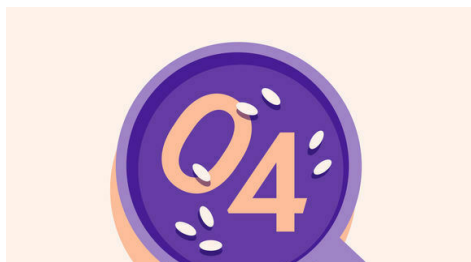
Calories 1090kcal, Fat 71g, Carbs 64g, Proteins 46g



1. Start biscuit dough

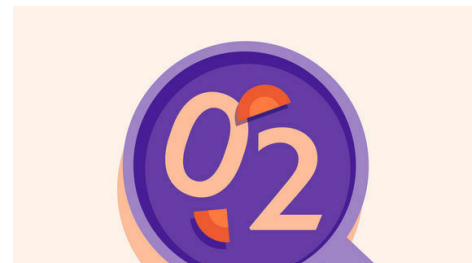
Preheat oven to 425°F with a rack in the center. Trim ends from **scallions**; thinly slice. Cut **4 tablespoons cold butter** into ½-inch pieces.

In a medium bowl, combine **self-rising flour**, **cheese**, **half of the scallions**, **2 tablespoons buttermilk powder**, and **½ teaspoon each of salt and sugar**. Using your fingers, press and rub **butter pieces** into flour until it resembles coarse crumbs.



4. Fry eggs

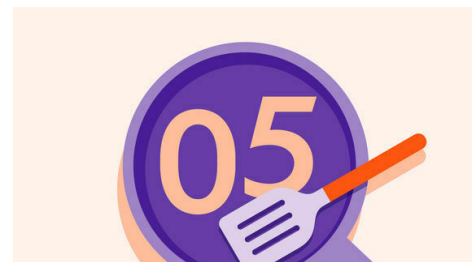
Heat **2 tablespoons oil** in a medium nonstick skillet over high. Crack in **2 large eggs**; season with **salt** and **pepper**. Cook until edges begin to brown and whites are just set, 1 minute. Cover skillet; cook until edges are crispy and yolks still runny, 1 minute more.



2. Bake biscuits

Into same bowl, stir **⅓ cup cold water** until it forms a shaggy, crumbly dough with some wet spots.

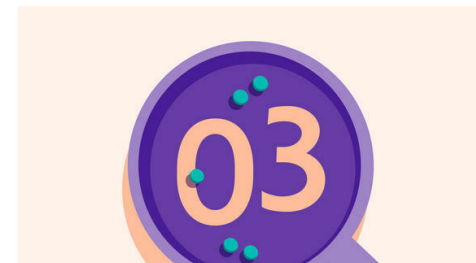
On a **floured** work surface, roll or press dough into a ½-inch thick rectangle. Fold in half; cut into 4 equal-sized pieces. Place on a parchment-lined rimmed baking sheet, evenly spread out; brush tops with **oil**. Bake until tops are lightly golden and biscuits are puffed up, 15–18 minutes.



5. Finish & serve

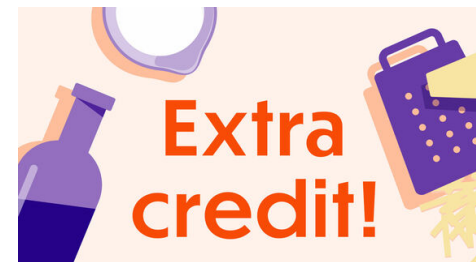
Divide **biscuits** between plates and top with **gravy** and **eggs**.

Serve **scallion biscuits and sausage gravy** with **remaining scallions** sprinkled over top. Enjoy!



3. Make gravy

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium. Add **sausage**; cook, breaking up into smaller pieces, until browned and cooked through, 5–6 minutes. Add **all of the cream cheese**, **1 cup water**, and **2 teaspoons all-purpose flour**. Cook, stirring, until cream cheese melts and gravy thickens, 2–3 minutes; season with **salt** and **pepper**. Cover to keep warm off heat.



6. Why cold butter?

The secret to great biscuits is cold butter! You want the butter to melt as little as possible while forming the dough, so when it melts in the oven, the butter releases steam that helps the biscuits rise and get fluffy. Try sticking your butter in the freezer for a few minutes before you start cooking, and try not to overwork the dough.