

## This Breakfast Casserole Is My Favorite Cozy Way to Feed a Crowd

This isn't just breakfast-it's



**OVEN**  
**375°F**

**TIME**  
**40 min**

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### INGREDIENTS

- 1 (16 oz) can refrigerated biscuits
- 1 lb breakfast sausage
- 1 packet country gravy mix (plus milk per packet instructions)
- 3 cups frozen hashbrowns, thawed
- 1 $\frac{1}{2}$  cups shredded cheddar cheese
- 6 large eggs
- $\frac{1}{2}$  cup milk
- Salt & pepper, to taste

#### Optional Add-Ins:

Diced bell peppers or onions for extra flavor and color

Hot sauce or red pepper flakes for a spicy kick

Sautéed mushrooms for an earthy touch

Colby jack or pepper jack cheese for a cheesy twist

#### Instructions:

Preheat OvenSet oven to 375°F. Grease a 9x13-inch baking dish lightly with butter or nonstick spray.

Cook the SausageIn a skillet over medium heat, brown the sausage until fully cooked. Drain excess fat.

Prepare GravyFollow package directions to prepare the country gravy. Stir the cooked sausage into the gravy and set aside.

Layer the CasseroleCut biscuits into quarters and arrange them evenly on the bottom of the dish.Add the thawed hashbrowns in an even layer.Pour the

sausage gravy over the top. Sprinkle shredded cheddar cheese over everything.

**Add the Egg Mixture** In a separate bowl, whisk together eggs, milk, salt, and pepper. Pour evenly over the casserole.

**Bake It Up** Bake uncovered for 35-40 minutes, or until the center is set and the top is golden.

**Cool Slightly & Serve** Let rest for 5 minutes before slicing. Serve warm and enjoy every bite of breakfast bliss.

**Tips for Success:**

Use thawed hashbrowns-frozen ones may add extra moisture and affect texture

Cut biscuits small so they cook evenly and don't overwhelm each bite

Let it rest after baking for clean slices and easier serving

Double the gravy if you want a super creamy layer

**Serving Suggestions & Pairings:**

Pair with [This One-Pan Breakfast Bake](#) for a brunch buffet

Add [These Easy Turkey Wings](#) for savory Southern vibes

Balance with [This Blueberry Lemonade](#) to cut the richness

Serve next to [This Dorito Casserole](#) for a full-on comfort food feast

Finish with [These Chocolate Chip Cookie Bites](#) for the perfect sweet ending

**Make Ahead & Storage Tips:**

Make ahead: Assemble the night before (minus the egg mixture), then pour the eggs over just before baking

Fridge: Store leftovers in the fridge for up to 4 days

## DIRECTIONS

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2. **Cook the : Sausage** In a skillet over medium heat, brown the sausage until fully cooked. Drain excess fat.
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4. **Layer the : Casserole** Cut biscuits into quarters and arrange them evenly on the bottom of the dish. Add the thawed hashbrowns in an even layer. Pour the sausage gravy over the top. Sprinkle shredded cheddar cheese over everything.
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10. **Let it rest after baking** for clean slices and easier serving
11. **Double the gravy** if you want a super creamy layer
12. **Serving Suggestions & Pairings:** This casserole is a complete meal, but here's how to make your breakfast table even more inviting:

13. Pair with : This One-Pan Breakfast Bake for a brunch buffet
14. Add : These Easy Turkey Wings for savory Southern vibes
15. Balance with : This Blueberry Lemonade to cut the richness
16. Serve next to : This Dorito Casserole for a full-on comfort food feast
17. Finish with : These Chocolate Chip Cookie Bites for the perfect sweet ending
18. Make Ahead & Storage Tips: Make ahead: Assemble the night before (minus the egg mixture), then pour the eggs over just before baking
19. Fridge: Store leftovers in the fridge for up to 4 days
20. Reheat: Microwave or reheat in a 350°F oven until warm
21. Freezer: Casserole can be frozen after baking; thaw overnight and reheat in oven for best results
22. More Recipes You'll Love: This One-Pan Breakfast Bake Will Make You Skip
23. These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
24. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
25. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-breakfast-casserole-is-my-favorite-cozy-way-to-feed-a-crowd/>