

The Ultimate Comfort Breakfast: Biscuits and Gravy Hashbrown Casserole

Biscuits & Gravy Hashbrown Casserole



OVEN
375°F

TIME
5 min

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INGREDIENTS

For the Sausage Gravy:

1 lb breakfast sausage

... cup all-purpose flour

3 cups milk

$\frac{1}{8}$ teaspoon salt

$\frac{1}{8}$ teaspoon black pepper

For the Casserole:

1 (26 oz) bag frozen hashbrowns, thawed

$\frac{1}{2}$ cups cheddar cheese, shredded

1 teaspoon garlic powder

$\frac{1}{2}$ teaspoon onion powder

1 can (16 oz) refrigerated biscuits

Ingredient Swaps & Notes:

Sausage: Turkey sausage or plant-based crumbles can be used as a lighter alternative.

Milk: Use whole milk for a creamier texture, or try almond milk if dairy-free.

Cheese: Feel free to experiment with pepper jack, mozzarella, or a sharp white cheddar.

Biscuits: Homemade biscuit dough can be used if you have the time.

How to Make It - Step-by-Step:

1. Make the Sausage Gravy:

2. Assemble the Casserole:

3. Bake & Serve:

Tips for Success:

Thaw the Hashbrowns: Make sure they're fully thawed and patted dry to prevent sogginess.

Biscuit Placement: Don't overcrowd the biscuits-leave some space for them to expand and brown.

Gravy Thickness: The gravy should be pourable but not runny. If too thick, add a splash more milk.

Serving Suggestions & Pairings:

Pair with a pitcher of this refreshing Blueberry Lemonade for the perfect brunch duo.

Add a crisp side like these easy turkey wings to round out the meal.

Craving a full brunch spread? Include this one-pan breakfast bake as an easy companion dish.

Storage & Leftover Tips:

Fridge: Store leftovers in an airtight container for up to 4 days.

Reheat: Warm in the oven at 350°F or microwave individual portions.

Freezer-Friendly: Freeze baked portions in sealed containers for up to 2 months. Reheat from frozen for a quick meal.

More Recipes You'll Love:

This Crockpot Nacho Dip - perfect for game days or snacky weekends.

DIRECTIONS

1. **Make the Sausage Gravy:** In a large skillet over medium heat, brown the breakfast sausage, breaking it into crumbles. Once fully cooked, sprinkle the flour over the sausage and stir to coat. Gradually pour in the milk, stirring constantly until the gravy thickens (about 5 minutes). Season with salt and pepper. Remove from heat.
2. **Assemble the Casserole:** Preheat your oven to 375°F (190°C) and grease a 9x13 baking dish. Spread thawed hashbrowns evenly in the dish. Sprinkle with garlic powder, onion powder, and shredded cheddar cheese. Pour the hot sausage gravy over the hashbrowns. Cut each biscuit into quarters and scatter them evenly on top of the gravy.
3. **Bake & Serve:** Bake uncovered for 35-40 minutes or until the biscuits are puffed and golden brown. Let the casserole cool for 5 minutes before serving. This dish is best enjoyed warm.
4. **Tips for Success:** Thaw the Hashbrowns: Make sure they're fully thawed and patted dry to prevent sogginess.
5. **Biscuit : Placement:** Don't overcrowd the biscuits-leave some space for them to expand and brown.
6. **Gravy : Thickness:** The gravy should be pourable but not runny. If too thick, add a splash more milk.
7. **Serving Suggestions & Pairings:** Pair with a pitcher of this refreshing Blueberry Lemonade for the perfect brunch duo.
8. **Add a crisp side** like these easy turkey wings to round out the meal.

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13. More Recipes You'll Love: If you enjoyed this hearty breakfast, you'll also love:
14. This : Crockpot Nacho Dip - perfect for game days or snacky weekends.
15. These : Sheet Pan Quesadillas - an easy lunch or dinner for a group.
16. This : One-Pan Breakfast Bake - just as satisfying and even easier to prep.
17. Final Thoughts: This Biscuits & Gravy Hashbrown Casserole brings classic Southern flavors together in one baking dish. Whether you're feeding hungry houseguests or just treating yourself to a decadent weekend brunch, this recipe is bound to become a regular in your kitchen.
18. If you try it, I'd love to hear how it went! Drop a comment or tag us on social media-and don't forget to follow for more comforting recipes straight from the Chef Maniac kitchen.

SWAPS & NOTES

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Cheese: Feel free to experiment with pepper jack, mozzarella, or a sharp white cheddar.

Biscuits: Homemade biscuit dough can be used if you have the time.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/the-ultimate-comfort-breakfast-biscuits-and-gravy-hashbrown-casserole/>