

Biscuits & Gravy Breakfast Casserole: The Ultimate Comfort Brunch

Biscuits and Gravy with Sausage and Egg Breakfast Casserole



OVEN
375°F

TIME
8-10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 tablespoon olive oil (or neutral cooking oil)
- 1 pound breakfast sausage (pork or turkey), crumbled
- 1/2 cup yellow onion, chopped
- 2 cloves garlic, minced
- 1/4 cup all-purpose flour
- 3 cups milk (whole milk recommended)
- 1 teaspoon black pepper
- 1/2 teaspoon salt (or to taste)
- 8 large eggs
- 1/4 cup milk (for eggs)
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 (16.3 ounce) can refrigerated biscuit dough (8 large biscuits)
- 1 cup shredded cheddar cheese, divided
- Fresh chopped chives or parsley for garnish (optional)

Swaps and Notes:

Breakfast Sausage: Pork breakfast sausage is classic for its flavor, but turkey sausage or even a plant-based breakfast sausage can be used. Make sure to drain excess grease after browning.

Milk (for gravy): Whole milk provides the richest, creamiest gravy. 2% milk can be used, but the gravy might be slightly thinner.

Biscuits: A can of refrigerated flaky biscuits works perfectly and saves a lot of time. You can use homemade biscuits if you prefer, just ensure they are pre-baked slightly or are cut small enough to cook through.

Cheese: Cheddar cheese adds a fantastic salty, tangy note. Other good melting cheeses like Monterey Jack, Colby, or a Mexican blend would also be delicious.

Spices: Adjust salt and pepper to taste, especially after adding the sausage and gravy. A pinch of cayenne pepper in the gravy can add a nice subtle kick.

Adding Veggies: For extra flavor and nutrition, you can sauté diced bell peppers or mushrooms with the onion.

Instructions:

Preheat Oven & Prep Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.

Cook Sausage & Aromatics: In a large skillet, heat 1 tablespoon of olive oil over medium heat. Add the 1 pound crumbled breakfast sausage and 1/2 cup chopped yellow onion. Cook, breaking up the sausage with a spoon, until the sausage is no longer pink and the onion is softened, about 8-10 minutes.

Drain any excess grease thoroughly.

Stir in the 2 cloves minced garlic and cook for 1 minute until fragrant.

Make the Gravy: Sprinkle the 1/4 cup all-purpose flour over the cooked sausage and onions. Stir constantly for 1-2 minutes to cook out the raw flour taste.

Gradually whisk in the 3 cups milk, a little at a time, until smooth and no lumps remain. Continue whisking and simmering over medium heat for about 5-7 minutes, until the gravy thickens to your desired consistency.

Season the gravy with 1 teaspoon black pepper and 1/2 teaspoon salt, or to taste. Remove from heat.

Prepare the Eggs: In a separate medium bowl, whisk together the 8 large eggs, 1/4 cup milk (for eggs), 1 teaspoon onion powder, and 1 teaspoon garlic powder. Season with a pinch of salt and pepper.

Assemble the Casserole: Open the can of refrigerated biscuit dough. Tear or cut each biscuit into 4-6 pieces. Scatter about half of the biscuit pieces evenly over the bottom of the prepared 9x13-inch baking dish.

Pour half of the prepared sausage gravy evenly over the biscuit pieces.

Sprinkle 1/2 cup of the shredded cheddar cheese over the gravy.

Pour the whisked egg mixture evenly over the cheese and gravy.

Top with the remaining biscuit pieces, scattering them over the egg layer.

DIRECTIONS

1. **Preheat : Oven & Prep Dish:** Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
2. **Cook : Sausage & Aromatics:** In a large skillet, heat 1 tablespoon of olive oil over medium heat. Add the 1 pound crumbled breakfast sausage and 1/2 cup chopped yellow onion. Cook, breaking up the sausage with a spoon, until the sausage is no longer pink and the onion is softened, about 8-10 minutes. Drain any excess grease thoroughly.
3. **Stir in the 2 cloves minced garlic and cook for 1 minute until fragrant.**
4. **Make the : Gravy:** Sprinkle the 1/4 cup all-purpose flour over the cooked sausage and onions. Stir constantly for 1-2 minutes to cook out the raw flour taste.
5. **Gradually whisk in the 3 cups milk, a little at a time, until smooth and no lumps remain. Continue whisking and simmering over medium heat for about 5-7 minutes, until the gravy thickens to your desired consistency.**
6. **Season the gravy with 1 teaspoon black pepper and 1/2 teaspoon salt, or to taste. Remove from heat.**
7. **Prepare the : Eggs:** In a separate medium bowl, whisk together the 8 large eggs, 1/4 cup milk (for eggs), 1 teaspoon onion powder, and 1 teaspoon garlic powder. Season with a pinch of salt and pepper.
8. **Assemble the : Casserole:** Open the can of refrigerated biscuit dough. Tear or cut each biscuit into 4-6 pieces. Scatter about half of the biscuit pieces evenly over the bottom of the prepared 9x13-inch

baking dish.

9. Pour half of the prepared sausage gravy evenly over the biscuit pieces.
10. Sprinkle 1/2 cup of the shredded cheddar cheese over the gravy.
11. Pour the whisked egg mixture evenly over the cheese and gravy.
12. Top with the remaining biscuit pieces, scattering them over the egg layer.
13. Finally, pour the remaining half of the sausage gravy over the top of the casserole, ensuring most of the biscuits are covered.
14. Sprinkle the remaining 1/2 cup of shredded cheddar cheese over the very top.
15. Bake: Bake, uncovered, in the preheated oven for 30-40 minutes, or until the biscuits are golden brown and cooked through, the eggs are set, and the cheese is melted and bubbly.
16. Rest & : Serve: Remove from the oven and let the casserole rest for 5-10 minutes before serving. This allows it to set slightly. Garnish with fresh chopped chives or parsley if desired.
17. Enjoy your incredibly hearty and delicious : Biscuits and Gravy with Sausage and Egg Breakfast Casserole!
18. Tips for Success: Drain Sausage Well: Removing excess grease from the sausage is crucial for a flavorful, non-greasy gravy and casserole.
19. Whisk : Gravy Constantly: When adding the milk, whisk continuously to prevent lumps and ensure a smooth, creamy gravy.
20. Don't : Overcrowd Biscuits: While you want them to touch a bit for softness, ensure they're in a relatively even layer for even cooking.
21. Test for : Doneness: Insert a knife into the center of the casserole; if it comes out clean, the eggs are set. The biscuits should also be fully cooked and browned.
22. Resting : Period: Allowing the casserole to rest for a few minutes after baking helps the layers set and makes it easier to scoop and serve neatly.
23. Serving Suggestions and Pairings: This Biscuits and Gravy with Sausage and Egg Breakfast Casserole is a complete and satisfying meal on its own. It's perfect for a leisurely weekend brunch, a holiday breakfast, or even a hearty "brinner" (breakfast for dinner). You can serve it with a side of fresh fruit salad or a simple green salad to balance the richness. For another fantastic breakfast bake, consider my This One-Pan Breakfast Bake Will Make You Skip.
24. Storage and Leftover Tips: Leftover Biscuits and Gravy with Sausage and Egg Breakfast Casserole stores well. Transfer any leftovers to an airtight container and refrigerate for up to 3-4 days. To reheat, you can microwave individual portions until heated through, or cover with foil and bake in the oven at 300°F (150°C) until warm. The biscuits may soften slightly upon reheating, but the flavor will still be delicious.
25. More Recipes You Will Love: If you love hearty,

comforting, and easy-to-make dishes, here are some other Chefmaniac favorites:

SWAPS & NOTES

Breakfast Sausage: Pork breakfast sausage is classic for its flavor, but turkey sausage or even a plant-based breakfast sausage can be used.

Make sure to drain excess grease after browning.

Milk (for gravy): Whole milk provides the richest, creamiest gravy. 2% milk can be used, but the gravy might be slightly thinner.

Biscuits: A can of refrigerated flaky biscuits works perfectly and saves a lot of time.

TIPS FOR SUCCESS

Drain Sausage Well: Removing excess grease from the sausage is crucial for a flavorful, non-greasy gravy and casserole.

Whisk Gravy Constantly: When adding the milk, whisk continuously to prevent lumps and ensure a smooth, creamy gravy.

Don't Overcrowd Biscuits: While you want them to touch a bit for softness, ensure they're in a relatively even layer for even cooking.

Test for Doneness: Insert a knife into the center of the casserole; if it comes out clean, the eggs are set.

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

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