

Biscuits & Gravy Hashbrown Casserole: The Ultimate Hearty Breakfast Bake

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**BISCUITS & GRAVY
HASHBROWN CASSEROLE**

You Will Need

1 lb breakfast sausage
1 can (16.3 oz) refrigerated biscuit dough
3 cups frozen hashbrowns, thawed

OVEN
375°F

TIME
3 to 4 min

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SAVE
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INGREDIENTS

- 1 pound breakfast sausage
- 1 can (16.3 ounces) refrigerated biscuit dough
- 3 cups frozen hashbrowns, thawed
- 1 medium onion, finely chopped
- 2 cloves garlic, minced
- 3 tablespoons all-purpose flour
- 2 1/2 cups milk
- 1 teaspoon black pepper, or to taste
- 1/2 teaspoon salt, adjust to taste
- 1 teaspoon dried thyme, optional
- 2 cups shredded cheddar cheese
- 2 tablespoons butter
- Cooking spray or butter, for greasing the dish

DIRECTIONS

1. Preheat your oven to 375°F and grease a 9x13-inch baking dish.
2. In a large skillet over medium heat, cook the breakfast sausage until browned and fully cooked.
3. Remove excess grease if needed, then add the chopped onion and cook for 3 to 4 minutes until softened.
4. Stir in the garlic and cook for about 30 seconds.
5. Sprinkle the flour over the sausage mixture and stir well. Cook for 1 to 2 minutes.
6. Slowly whisk in the milk, stirring constantly until the mixture thickens into a gravy.
7. Season with salt, black pepper, and dried thyme if using.
8. Stir in the thawed hashbrowns until evenly coated in the gravy.
9. Cut the biscuit dough into quarters and gently fold the pieces into the mixture.
10. Pour everything into the prepared baking dish and spread it evenly.
11. Sprinkle the shredded cheddar cheese over the top.
12. Bake for 30 to 35 minutes, or until golden brown, bubbly, and the biscuits are fully cooked.
13. Let the casserole rest for 5 to 10 minutes before serving.

SWAPS & NOTES

This casserole is easy to adjust based on your preferences.

Mild breakfast sausage keeps it classic, but spicy sausage gives it a little extra kick.

You can also use turkey sausage if you want something a bit lighter.

For the cheese, sharp cheddar brings the most flavor, but Colby Jack or a cheddar blend work nicely too.

TIPS FOR SUCCESS

The key to a great casserole like this is getting the gravy thick enough before it goes into the baking dish.

If it's too thin, the casserole can end up a bit loose.

Stirring constantly while adding the milk helps create a smooth, rich gravy that holds everything together.

Another helpful tip is to avoid overmixing once you add the biscuit pieces.

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

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