

BISCUITS & GRAVY CASSEROLE

My son decided one night, forgetting to ask my husband and I, that he would have a few friends over to spend the night. He simply walked in the door with them after school on a Friday night and gave me that puppy dog look saying, can they stay? I am a sucker for that look, so of course I let them stay. I knew that they were just going to hibernate in his room all night anyways playing video games, so they weren't going to be bothering my normal weekend routine at all.

Those boys sure could eat though. We got three large pizzas for dinner that night and they cleaned them right out. I started to panic when I thought about the lack of foods we had on hand for breakfast, until I remembered this recipe for a casserole that I had seen on Julie's Eats & Treats.

That was going to be breakfast. I tossed it together quietly in my kitchen that night only hearing a few hoots and hollars from his room every now and then. I slept peacefully knowing they weren't going to tear apart my house in the morning looking for something to eat.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

This makes for an awesome easy breakfast for the gang...

Ingredients

1 pound sausage

1 1/2 ounces pork gravy mix (1 package of Pioneer Brand Peppered Sausage Gravy Mix)

1 cup cheddar cheese, shredded

6 eggs
1/2 cup milk
to taste salt
to taste black pepper
1 Can (8 oz) biscuits (1 can Pillsbury Grands Biscuits)

Directions

Preheat oven to 350 degree's. Take a 9×13 pan and spray it with Pam or whatever you like to use. Then take the Biscuits and it into 1" pieces and line bottom of pan. Brown Sausage and scatter over biscuits. Sprinkle with Cheddar Cheese. Whisk eggs and milk with a pinch of salt and pepper and pour it over the pan. Make Gravy mix per package directions and pour over. Bake in the oven for about 30-45 minutes.

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.