



Biscuits and Sausage Gravy Breakfast Pizza

Introduction

Breakfast is often hailed as the most important meal of the day, and for good reason. It sets the tone for the day ahead, providing essential energy and nutrients. If you're looking to elevate your breakfast routine, look no further than the mouthwatering biscuits and sausage gravy breakfast pizza. This unique dish combines the comforting flavors of traditional breakfast items into a savory and satisfying pizza. It's perfect for gatherings, brunches, or even a cozy morning at home.

Detailed Ingredients with measures

- 1 package refrigerated biscuit dough
- 1 pound breakfast sausage
- 1 cup milk
- 1 tablespoon all-purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- 1 cup shredded cheese (cheddar or your choice)
- Optional: red pepper flakes, chopped green onions for garnish

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 35 minutes
Yield: Serves 4-6 people



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Detailed Directions and Instructions

Step 1: Prepare the Oven and Dough

Preheat your oven to 425°F (220°C). Take the refrigerated biscuit dough and open the package. Carefully separate the biscuits and flatten each one into a 5-inch round.

Step 2: Line the Baking Dish

Place the flattened biscuits onto a baking sheet lined with parchment paper, ensuring they can fit without overlapping. This will serve as the pizza base.

Step 3: Cook the Sausage

In a skillet over medium heat, add the sausage. Break it up with a spatula and cook until browned and fully cooked, which should take about 5-7 minutes.

Step 4: Make the Gravy

Once the sausage is cooked, sprinkle flour over the sausage and stir for about 1 minute. Gradually whisk in milk, continuing to stir until the mixture thickens. Let it cook for 3-5 minutes.

Step 5: Assemble the Pizza

Spoon the sausage gravy evenly over the flattened biscuits. Ensure coverage, leaving a small border around the edges.

Step 6: Add Cheese

Sprinkle shredded cheese over the sausage gravy, covering it generously for a melted topping.

Step 7: Bake the Pizza

Place the baking sheet in the preheated oven and bake for 15-20 minutes, or until the cheese is melted and bubbly, and the biscuit edges are golden brown.

Step 8: Serve

Once baked, remove from the oven and let it cool for a couple of minutes. Cut the pizza into slices and serve warm.

Notes

Note 1: Biscuit Options

You can use homemade biscuit dough, or store-bought, based on your preference.

Note 2: Sausage Variations

Feel free to use spicy sausage for an extra kick or substitute with turkey sausage for a lighter option.

Note 3: Cheese Choices

Cheddar cheese works well, but you can also mix other types like Monterey Jack or mozzarella for added flavor.

Note 4: Storing Leftovers

Store any leftovers in an airtight container in the refrigerator. Reheat in the oven for the best texture.

Note 5: Serving Suggestions

Consider serving with fresh fruit or a simple salad for a well-rounded breakfast meal.



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Cook techniques

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