



Biscuits and Sausage Gravy Breakfast Pizza



Philly Steak Cheese Fries

Introduction

If you're seeking a breakfast dish that combines beloved comfort flavors into a deliciously creative form, look no further than Biscuits and Sausage Gravy Breakfast Pizza. This mouthwatering breakfast pizza merges the rich, savory goodness of sausage gravy with fluffy scrambled eggs and gooey cheese, all on a perfect pizza crust. It's a guaranteed crowd-pleaser that will fill your kitchen with irresistible aromas and leave you craving more. So gather your ingredients, and let's get cooking – you won't regret it!

Detailed Ingredients with measures

- 1 (16 ounce) package breakfast sausage
- ¼ cup all-purpose flour
- 2 cups milk
- ground black pepper to taste
- 1 tablespoon olive oil, or as needed (Optional)
- 1 (12 inch) pre-baked pizza crust
- cooking spray
- 6 eggs
- ¼ cup milk
- 1 cup shredded Cheddar cheese, or as desired

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: Serves 6

This delectable fusion of breakfast staples is sure to become a staple in your morning routine. Each slice offers a delightful mix of textures and flavors, elevating your breakfast game to new heights. Try it out, and enjoy a breakfast experience you won't soon forget! □



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Detailed Directions and Instructions

Cook the Sausage

Heat a large skillet over medium heat. Add the breakfast sausage to the hot skillet and cook, stirring occasionally, for 5 to 7 minutes until it is browned. Drain and discard any excess grease from the skillet.

Make the Gravy

Stir in $\frac{1}{4}$ cup of all-purpose flour into the browned sausage until the flour is dissolved. Gradually add 2 cups of milk, stirring occasionally. Continue cooking until the gravy reaches your desired consistency, about 10 minutes. Season the gravy with ground black pepper to taste.

See also Caramel Apple Crisp

Preheat the Oven

While the gravy is cooking, preheat your oven to 400 degrees F (200 degrees C).

Prepare the Pizza Crust

Place the pre-baked pizza crust on a baking sheet. Brush the surface of the crust with olive oil. Spread half of the prepared gravy over the oiled pizza crust.

Scramble the Eggs

Spray a large skillet with cooking spray and warm over medium-high heat. In a separate bowl, whisk together 6 eggs and $\frac{1}{4}$ cup of milk. Pour the egg mixture into the skillet and cook, stirring occasionally, until the eggs are fully set, which should take about 5 minutes.

Assemble the Pizza

Top the pizza with the scrambled eggs and sprinkle 1 cup of shredded Cheddar cheese evenly over the top.

Bake the Pizza

Place the assembled pizza in the preheated oven and bake until the crust is golden brown and the cheese is bubbling, which should take between 10 to 15 minutes.

Notes

Ingredient Variations

Feel free to add additional toppings such as diced vegetables, cooked bacon, or different types of cheese according to your preference.

Gravy Consistency

If the gravy is too thick, you can add a bit more milk to reach your desired consistency. Conversely, if it is too thin, continue cooking it a little longer to thicken.

Serving Suggestions

Serve immediately after baking for the best flavor and texture. This breakfast pizza pairs well with fresh fruit or a light salad for a balanced meal.



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Cook techniques

Cooking Sausage

Cook breakfast sausage in a large skillet over medium heat until browned, stirring occasionally.

Making Gravy

Stir flour into the cooked sausage, followed by milk, and cook until the gravy reaches your desired thickness. Season with black pepper to taste.

See also [Fireworks Cupcakes Recipe for Celebrations](#)

Preparing the Pizza Crust

Brush a pre-baked pizza crust with olive oil before layering on toppings.

Cooking Scrambled Eggs

Whisk together eggs and milk, then cook in a skillet over medium-high heat until set, stirring frequently.

Baking the Pizza

Bake the assembled pizza in a preheated oven until the crust is golden brown and the cheese is bubbling.

FAQ

Can I use a different type of sausage?

Yes, you can substitute breakfast sausage with other types of sausage

according to your preference.

How can I make the gravy thicker?

To make the gravy thicker, increase the amount of flour or reduce the amount of milk.

What type of cheese can I use instead of Cheddar?

You can use any type of cheese that melts well, such as Monterey Jack, mozzarella, or pepper jack.

Can I add vegetables to the pizza?

Yes, you can add vegetables like bell peppers, onions, or spinach for extra flavor and nutrition.

How do I store leftovers?

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.



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Conclusion

This Biscuits and Sausage Gravy Breakfast Pizza is a delightful and hearty way to start your day. It's packed with flavors and textures that will satisfy your breakfast cravings and keep you energized. Trust us, trying this recipe will be a decision you won't regret!

More recipes suggestions and combination

Loaded Breakfast Burrito

A tortilla filled with scrambled eggs, breakfast sausage, avocado, cheese, and a drizzle of hot sauce for a flavorful breakfast on the go.

Breakfast Quesadilla

Crispy tortillas stuffed with cheese, scrambled eggs, and your choice of sausage or bacon, served with salsa on the side.

See also [Creamed Spinach Recipe for Delicious Side Dish](#)

Vegetable Frittata

A fluffy egg dish loaded with your favorite vegetables and cheese, perfect for a brunch gathering and easily customizable.

Pancake Breakfast Sandwich

A creative take on breakfast that combines pancakes, fried eggs, and sausage in a sweet and savory sandwich.

Sausage and Egg Muffins

Savory muffins filled with cooked sausage, cheese, and eggs, ideal for

meal prep and reheating on busy mornings.



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