

# Biscuits and Gravy Casserole

Biscuits and Gravy Casserole is the ultimate comfort food breakfast. It combines fluffy biscuit dough, savory sausage, creamy gravy, melted cheese, and fluffy eggs into one bubbling casserole dish. Every bite is rich, hearty, and satisfying, making it a perfect choice for family breakfasts, holiday brunches, or cozy weekends at home. Instead of preparing biscuits, eggs, sausage, and gravy separately, this recipe layers everything together in one dish that's baked to golden perfection.

In this guide, you'll learn exactly how to make the best biscuits and gravy casserole step by step, along with variations, storage tips, serving ideas, and answers to common questions. By the end, you'll have a go-to breakfast recipe that's both indulgent and easy to prepare.

## Why Biscuits and Gravy Casserole is a Breakfast Favorite

### A Classic Southern Breakfast in One Dish

Biscuits and gravy are a beloved Southern breakfast staple. By turning them into a casserole, you can capture all the same flavors—flaky biscuits, rich gravy, and savory sausage—in a way that feeds a crowd with ease. Add in eggs and cheese, and you've got a dish that's filling, flavorful, and balanced.

### Easy and Family-Friendly

This casserole uses simple ingredients and requires minimal prep time. It's as easy as cutting biscuit dough, cooking sausage and onions, whisking eggs, and layering everything into a baking dish. Bake it, and you have a golden, cheesy casserole that can be sliced and served to everyone at once. Families love it because it's customizable, hearty, and absolutely delicious.

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- Author: [Aaron recipes](#)
- Total Time: **55**
- Yield: **8 1x**

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### Description

Comforting biscuits and gravy casserole layered with flaky biscuit pieces, savory sausage and onion, creamy eggs, melted cheddar, and warm country gravy. Simple to assemble, perfect for weekend brunch or make-ahead breakfasts.

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## Ingredients

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- ☐ 2 tbsp unsalted butter (for sautéing onion)
  - ☐ 1/2 onion, diced
  - ☐ 1 lb breakfast sausage (regular, spicy, or turkey)
  - ☐ 10 oz refrigerated biscuit dough, cut into 2-inch pieces
  - ☐ 5 eggs
  - ☐ 1/2 cup whole milk or heavy cream
  - ☐ 1 tsp oregano
  - ☐ 1 1/2 cups shredded cheddar cheese
  - ☐ 1 1/2 cups prepared country gravy, warmed
  - ☐ Salt and black pepper, to taste
  - ☐ Butter or cooking spray, for greasing the baking dish
  - ☐ Cook Mode Prevent your screen from going dark
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## Instructions

1. Preheat oven to 350°F (175°C). Grease a 9×13-inch baking dish with butter or cooking spray.
2. Melt butter in a large skillet over medium heat. Add diced onion and cook 3 to 4 minutes until softened. Crumble in sausage and cook until browned and cooked through. Drain excess grease and set aside.
3. Cut biscuit dough into 2-inch pieces and scatter evenly in the prepared dish. In a bowl, whisk eggs, milk or cream, oregano, salt, and pepper until smooth.

4. Spread the sausage and onion mixture over the biscuit pieces. Pour the egg mixture evenly over the top so it soaks into the biscuits.
5. Sprinkle shredded cheddar across the surface. Pour about 1 1/2 cups warm country gravy evenly over the casserole.
6. Bake 30 to 40 minutes, until the biscuits are golden and the center is set. Rest 5 minutes, slice, and serve warm with extra gravy if desired.

## Notes

Variations: Use Italian, turkey, or vegetarian sausage. Add crispy bacon or diced ham for extra protein. Stir in bell peppers, mushrooms, or spinach for vegetables. Try Monterey Jack, Swiss, or smoked gouda for different cheese profiles.

Make ahead: Assemble, cover, and refrigerate up to 12 hours. Bake cold casserole 5 to 10 minutes longer.

Tips: Drain sausage well to avoid a greasy casserole. Do not drown the dish in gravy before baking; add more at serving.

Storage: Refrigerate leftovers up to 4 days. Freeze baked slices up to 2 months. Reheat in a 325°F oven until hot or microwave in short bursts.

- Prep Time: 15
- Cook Time: 40
- Category: Breakfast
- Method: Baked
- Cuisine: American

## Nutrition

- **Serving Size:** 1 square

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## Ingredients You'll Need

### Main Ingredients

- **Unsalted butter (2 tbsp):** Used for sautéing the onions and adding richness.
- **Onion (1/2, diced):** Adds sweetness and depth of flavor to balance the savory sausage.

- **Refrigerated biscuit dough (10 oz):** Convenient and fluffy, cut into 2-inch pieces. Homemade biscuits also work.
- **Eggs (5):** Create a fluffy base and bind the casserole together.
- **Whole milk or heavy cream (½ cup):** Adds creaminess to the egg mixture.
- **Oregano (1 tsp):** Brings subtle herbal flavor.
- **Shredded cheddar cheese (1½ cups):** Melts beautifully, adding sharpness and richness.
- **Breakfast sausage (1 lb):** The star of the dish, browned and crumbled.
- **Prepared country gravy (1½ cups):** Creamy and savory, poured over the casserole. Use a packet mix for ease or homemade for a traditional flavor.
- **Salt and pepper:** To season the eggs and balance flavors.

## Optional Variations

- **Homemade Biscuits and Gravy:** For a from-scratch experience, make homemade biscuits and gravy instead of store-bought.
- **Swap the Sausage:** Italian sausage, turkey sausage, or vegetarian sausage each bring unique flavor profiles.
- **Add More Protein:** Crispy bacon or diced ham make excellent additions.
- **Include Vegetables:** Bell peppers, mushrooms, or spinach add color, nutrition, and extra flavor.
- **Cheese Variations:** Try Monterey Jack, Swiss, or smoked gouda for a new twist.

## Step-by-Step Instructions

### Step 1: Preheat the Oven and Prepare the Dish

Preheat your oven to 350°F (175°C). Grease a 9×13-inch baking dish with butter or nonstick spray. This helps the biscuits bake evenly and prevents sticking.

### Step 2: Cook the Sausage and Onion

In a large skillet, melt butter over medium heat. Add diced onion and sauté for 3–4 minutes until translucent. Crumble the sausage into the pan and cook until browned and fully cooked, breaking it into small pieces with a spatula. Drain excess grease to avoid a soggy casserole.

### Step 3: Assemble the Layers

Cut refrigerated biscuit dough into 2-inch pieces and spread evenly across the bottom of the greased baking dish. Layer the sausage and onion mixture on top.

In a separate bowl, whisk together eggs, milk, oregano, salt, and pepper. Pour the mixture evenly over the sausage and biscuits, making sure it soaks in. Sprinkle shredded cheddar cheese generously over the top.

Prepare gravy according to package directions or use homemade. Pour 1½ cups evenly across the top of the casserole.

### Step 4: Bake and Serve

Bake in the preheated oven for 30–40 minutes, until the eggs are set, the biscuits are golden brown, and the casserole is bubbling. Let cool for 5 minutes before slicing. Serve with extra gravy drizzled on top for the ultimate breakfast experience.

## **Storage and Meal Prep Tips**

### **Refrigeration**

Cool leftovers completely, then cover with foil or transfer to an airtight container. Store in the fridge for up to 4 days.

### **Freezing**

This casserole is freezer-friendly. Bake, cool completely, slice into portions, and wrap individually in parchment paper. Store in a freezer bag for up to 2 months. Thaw in the fridge overnight and reheat in the oven at 325°F until hot.

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### **Reheating**

Reheat single servings in the microwave for 1–2 minutes, or warm larger portions in the oven. Add a drizzle of gravy to keep it moist.

## **Variations to Try**

### **Bacon and Ham Version**

Mix in crispy bacon or diced ham for extra flavor and heartiness.

### **Veggie Lover's Casserole**

Add sautéed mushrooms, spinach, or bell peppers for added nutrients.

### **Spicy Kick**

Use spicy sausage and add diced jalapeños with pepper jack cheese.

### **Deluxe Cheesy Bake**

Use a combination of cheddar, Swiss, and smoked gouda for a richer cheese flavor.

### **Mediterranean Twist**

Swap oregano with Italian seasoning and add sun-dried tomatoes, olives, and mozzarella cheese.

## **Serving Suggestions**

- **Classic Southern Style:** Serve warm with extra gravy poured over each slice.
- **Balanced Brunch:** Pair with fresh fruit salad or a green side salad.
- **Hearty Spread:** Add hash browns or roasted potatoes to make it even more filling.
- **Holiday Breakfast:** Serve alongside pastries, juice, and coffee for a festive meal.

## Nutrition Benefits

While biscuits and gravy casserole is indulgent, it's also packed with protein and nutrients. Sausage and eggs provide protein, cheese adds calcium, and onions bring vitamins and antioxidants. Adding vegetables boosts the nutrition while balancing the richness. By using turkey sausage or adding spinach, you can make it lighter while keeping it flavorful.

## Expert Tips for the Best Casserole

1. **Drain sausage well** to avoid excess grease.
2. **Cut biscuits small** so they bake evenly and don't overcrowd.
3. **Don't overbake**—check at 30 minutes to ensure the eggs are set but still moist.
4. **Add extra cheese** for a gooey, indulgent top layer.
5. **Serve with warm gravy** to bring everything together.

## FAQs

### Can I make this ahead of time?

Yes, assemble the casserole, cover with foil, and refrigerate overnight. Bake in the morning.

### Do I need to pre-cook the sausage?

Yes, always cook and drain sausage before adding it to the casserole.

### Can I use homemade biscuits?

Absolutely. Homemade biscuits work beautifully in this recipe.

### Can I double the recipe?

Yes, use two baking dishes if you need to feed a crowd.

### Can I make it vegetarian?

Yes, substitute sausage with vegetarian sausage and load up on veggies.

## Conclusion

Biscuits and Gravy Casserole is a hearty, comforting breakfast dish that brings together all the flavors of a Southern morning meal in one pan. With fluffy biscuits, savory sausage, creamy eggs, melted cheese, and rich gravy, it's guaranteed to please a crowd. It's easy to prepare, adaptable with countless variations, and perfect for meal prep or special occasions. Bake a pan this weekend, and you'll see why it's a breakfast classic.