



VEGAN BISCUITS & GRAVY

INGREDIENTS

1 lb. Plant-Based Breakfast Sausage
1 package refrigerator biscuits,
Southern style
3 T vegan butter
3 cloves garlic, minced
1/4 cup yellow onion, diced
1/2 cup white mushrooms, chopped
1/2 cup cremini mushrooms,
chopped
1 t black pepper
1/2 t sage
1/2 t thyme
2 T all-purpose flour
1 cup vegetable broth
1 cup unsweetened almond milk

TIME: 30 mins (Prep Time 15 mins / Cook Time 15 mins) **SERVES:** 6-8 **TYPE:** Vegan

INSTRUCTIONS

- 1 Bake biscuits per package directions.
- 2 Add vegan butter to large skillet. When melted add garlic, onion, mushrooms and season with pepper, sage, and thyme. Cook 1 minute. Add breakfast sausage, cook to brown.
- 3 Add flour and whisk to mix well. Cook 1 minute.
- 4 Slowly stir in broth and almond milk. Stir until thickened. Taste and add more seasoning, if needed.
- 5 Split biscuits and top with gravy.

QUICK TIP



Make it vegan by using your favorite vegan biscuit recipe