



Biscuits & Chorizo Gravy

Prep: 15 minutes

Cook: 20 minutes • Serves: 8

- 1 package (16 ounces) PICS refrigerated jumbo buttermilk or butter flavor biscuits
- 1 package (16 ounces) chorizo ground sausage
- ½ large yellow onion, chopped
- 4 tablespoons PICS unsalted butter
- 3 cups PICS all-purpose flour
- ¼ teaspoon kosher salt
- ¼ teaspoon PICS fresh ground black pepper
- 3 cups PICS whole milk
- 2 teaspoons chopped fresh sage

1. Prepare biscuits as label directs.

2. In large skillet, cook sausage and onion over medium-high heat 8 minutes or until sausage is browned and cooked through, breaking up sausage with side of spoon; with slotted spoon, transfer sausage mixture to bowl.

3. In same skillet, melt butter over medium-low heat. Whisk in flour, salt and pepper; cook 5 minutes, stirring frequently. Whisk in milk and sage; heat to a simmer and cook 5 minutes or until mixture thickens, stirring frequently. Stir in sausage mixture. Makes about 8 cups.

4. Split biscuits in half and serve topped with chorizo gravy.

*Approximate nutritional values per serving (1 biscuit, 1 cup gravy):
604 Calories, 32g Fat (15g Saturated), 70mg Cholesterol,
581mg Sodium, 67g Carbohydrates, 2g Fiber, 10g Sugars, 21g Protein*

Chef Tip

Try topping off the biscuits and gravy with fried eggs.