



Meatless Saus'ge Biscuits & Gravy

Makes 25 servings.

Recipe by Jason Scarborough, ASM, Columbia, SC

APN	INGREDIENTS	PORTION SIZE
1438213	Molly's Kitchen® Plant-Based* Breakfast Saus'ge Patty	50 ea.
	Sriracha Sauce	25 oz.
1915728	Chef's Line® Buttermilk Biscuits, baked	25 ea.
4326690	Cross Valley Farms® Red Onion, finely diced	12 oz.
7912380	Cross Valley Farms Fresh Chopped Cilantro	6 oz.
	Vegetarian Gravy (recipe follows)	
Vegetarian Gravy Ingredients		
	All-purpose flour	1/2 c
	Black pepper	1 T
	Salt	1 T
	Garlic powder	1 T
	Milk	6 c
	Unsalted butter	1 c

PREPARATION

Begin by making the vegetarian gravy:

1. Melt butter in pan and mix in flour. Mix until fully incorporated.
2. Slowly add milk and spices, then bring to a boil to reach full thickness. Set aside off heat.

Next, prepare the rest of the recipe:

3. Sear off Meatless Saus'ge patties and crumble into large pieces, mix half with ready-made gravy.
4. Split biscuit and top with vegetarian gravy, top with small amount of crumbled Saus'ge, diced onion, cilantro and sriracha sauce.

*Made with ingredients derived from plants, fungi and algae; no animal-derived ingredients.
Reasonable efforts to avoid cross-contact with animal-based ingredients.



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