



Sausage and Gravy Casserole

Ingredients needed for Sausage and Gravy Casserole

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- 1 pound of mild sausage
- 1 package peppered gravy mix
- 6 eggs
- 1 cup shredded cheddar cheese
- ½ cup milk
- 1 bunch of green onion, chopped
- Salt and Pepper, to taste



Directions for Sausage and Gravy Casserole

1. Preheat the oven to 350F and grease a 13×9 baking dish.
2. Heat a large skillet to medium-high heat and cook sausage until browned. Drain any excess fat and set aside.
3. Prepare the gravy according to the package instructions.
4. While the gravy is cooking, whisk together eggs and milk in a large mixing bowl and season with Salt and Pepper to taste.
5. Place the Hawaiian Dinner Rolls into the baking dish, top with the browned sausage, eggs, and gravy. Finish with a sprinkle of cheddar cheese.
6. Bake casserole for 45 mins, until the top is golden brown. Once finished cooking, top with chopped Green Onion.
7. Plate and serve your Sausage and Gravy Casserole!

