



Total Time  
**50 MIN.**


Serving & Size  
**SERVING (1 BISCUIT+1/2 CUP MIXTURE)**


Difficulty  
**MEDIUM**

Yields  
**24**

Looking for the perfect hearty breakfast solution? This dish is packed with sauteed onions, mushrooms, peppers, and Italian sausage. Finish off the dish with biscuit dough and bake until golden brown for a dish that your patrons will be sure to come back for seconds.

<b>Nutrition Facts</b>	
Serving Size	SERVING (1 BISCUIT+1/2 CUP MIXTURE)
<b>Amount Per Serving</b>	
<b>Calories</b> 232	
<b>% Daily Value</b>	
<b>Total Fat</b> 12.6g	<b>19%</b>
<b>Saturated Fat</b> 3.8g	<b>19%</b>
<b>Cholesterol</b> 3mg	<b>1%</b>
<b>Sodium</b> 936mg	<b>39%</b>
<b>Total Carbohydrate</b> 22g	<b>7%</b>
<b>Dietary Fiber</b> 0.8g	<b>3%</b>
<b>Protein</b> 7.6g	<b>15%</b>
Vitamin A 2%	Vitamin C 15%
Calcium 4%	Iron 7%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
Italian pork sausage, yield from 1 ounce raw	32 oz.	32
onion, sliced	8 oz.	2 cups
mushrooms, sliced	12 oz.	4 cups
green pepper, diced	12 oz.	2 cups
 <b>Campbell's® Condensed Cream of Mushroom Soup</b> , 50 oz can		1 ea.
fresh parsley, chopped	1 oz.	3 tbsp.
kosher salt		1 tsp.
black pepper, ground		1 tsp.
biscuit dough	28 oz.	24 ea.
Cheddar cheese, shredded	3 oz.	3/4 cups

 **TIP**

Can substitute pork sausage with chicken or turkey sausage.



### INSTRUCTIONS

1. In large pan, cook sausage until heated through. Drain fat. Reserve.  
CCP: Heat to a minimum internal temperature of 145°F for 1 minute.
2. Using same pan, sauté onions for 7 minutes.
3. Add mushrooms and peppers. Cook additional 5 minutes.
4. Add Campbell's® Cream of Mushroom Soup. Stir to combine.
5. Add sausage. Simmer 10 minutes.
6. Add parsley, salt and pepper. Reserve.
7. Pour mixture into a 12"x20"x2-1/2" hotel pan. Top evenly with biscuit dough.
8. Bake in pre-heated 350° F oven for 25 minutes, or until golden brown.
9. Remove from oven. Evenly sprinkle with cheese. Bake additional 5 minutes.  
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.  
CCP: Hold for hot service at 140°F or higher until needed.
9. To Serve: Cut pan into 24 servings. Using serving spoon, portion 1 biscuit + 1/2 cup (about 4.5 ounces) sausage mixture onto plate. Serve immediately.