

Sausage Gravy

Prep Time: 5 Minutes

Cook Time: 10 minutes

Serves: 4 servings

Ingredients

- 2 tablespoons vegan butter
- 7 ounces vegan sausage crumble
- 3 tablespoons flour
- 2½ cups oat milk
- 1 tablespoon nutritional yeast
- 1 teaspoon ground sage
- 1 tablespoon onion powder
- ½ teaspoon salt
- ¼ teaspoon ground pepper

Preparation

Step 1

In a large saute pan over medium heat, heat the vegan butter. Cook the vegan sausage for 2-3 minutes

Step 2

Reduce the heat to low and add the flour, oat milk and nutritional yeast. Stir until a thick gravy forms (Add more flour as needed to desired thickness.)

Step 3

Add the sage, salt, pepper, and onion powder. Serve over biscuits.