

Biscuits and Chicken Gravy



Quantity	Client	Ingredients	Product #
14 ounces	Tyson	FC All Natural* Ground Chicken Crumbles	#26233-928
1 ½ ounces	Fresh	Yellow onion, small dice	
½ teaspoon	Durkee	Garlic powder	#54360
1/8 teaspoon	Durkee	Ground thyme	#54860
1/8 teaspoon	Durkee	Rubbed sage	#54800
¼ teaspoon	Durkee	Fennel seeds	#54325
¼+1/8 teaspoon	Durkee	Paprika	#54620
1/8 teaspoon	Durkee	Cayenne pepper	#55040
2 teaspoons		Flour	
3 cups	Land O Lakes	Cream Sauce Base	#15782
1 teaspoon		Chicken base	
As needed	Durkee	Salt and pepper to taste	
16 each	Flower's/European Bakers	Mountain Farm Biscuits	#27085760
As needed	Fresh	Chives, chopped	



Yield: 8 serving

Method

- In a hot skillet cook the chicken crumbles. Stir while breaking apart the bigger chunks, about 1 minute.
- Add the onion and keep cooking on medium high heat while stirring.
- Add the garlic powder, thyme, sage, fennel, paprika and cayenne. Stir to combine.
- Cook about two more minutes you will notice most of the moisture is gone.
- Add the flour and stir well to combine, cook another two minutes on medium heat.
- Pour in the Cream Sauce Base and add the chicken base. Stir and simmer, about 10 minutes. Season with salt and pepper to taste.
- Cut 8 biscuits in half.
- To plate: Lay bottom half of a biscuit on plate next to a whole biscuit. Pour about 4 ounces of gravy over the top.
- Lay the top part of the biscuit on the side.
- Garnish with chopped chives and serve immediately.

Tyson FC All Natural Chicken Crumbles

100% All Natural*: no preservatives or artificial ingredients, no added binders or fillers-just chicken.

Suggestions: Tacos, stroganoff, Chicken crumble pizza or flatbread, chicken lettuce wraps, burritos, sloppy joes.

Land O Lakes Cream Sauce Base

Ideal for cream and cheese sauces for proteins, side dishes and pastas, appetizers, desserts, plus all day parts - breakfast, lunch and dinner.

Suggestions: Loaded baked potato, soup, spreads for sandwiches, spinach artichoke dip, chicken Alfredo pizza, bread pudding, beer cheese dip.