





















Sausage & Biscuit Skillet

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  1 lb bulk sausage
-  1 green pepper, diced
-  1 red pepper, diced
-  2 yellow squash, large dice
-  1 zucchini, large dice
-  2 russet potatoes, medium dice
-  1 tbsp. granulated garlic
-  1 tbsp. ground cumin
-  1 tbsp. ground coriander
-  1 tsp turmeric
-  1 tbsp. salt
-  1 tsp. cayenne pepper
-  1 tbsp. black pepper
-  Boursin Cheese Sauce
-  2 oz butter
-  2 oz flour
-  1 pint heavy cream
-  1 package boursin cheese
-  1 tbsp. fresh thyme
-  salt and pepper to taste



Directions

1. In a skillet over medium high heat, add the sausage and cook until brown. While the meat is cooking, add half the spices.
2. Once the meat cooks for 10 minutes, add all the veggies including the potatoes. Add the remaining half of the spices.
3. Cook for another 10 minutes until the veggies are tender.
4. Remove the skillet from the heat and drain the fat. Set aside the sausage mixture for later.
5. To make the boursin cheese sauce, in a saucepan over medium high heat, melt the butter. Slowly add the flour using a whisk to form a roux. cook the roux for 1 minute. Add the heavy cream, whisking as you go, to incorporate the cream. Turn the heat down to low and cook for 5 mins.
6. Add the cheese and fresh thyme, stirring as you cook for an additional 5 mins. Add salt and pepper to taste. Remove from heat and chill.
7. When it is time to serve this dish, place the sausage mixture in a large mixing bowl. Slowly add the cheese sauce to make the mixture similar to a potpie filling
8. Preheat oven to 350. Place the sausage and cheese mixture into a casserole dish and top with your favorite raw store-bought biscuits.
9. Bake about 20 mins or until the biscuits are brown.
10. Serve immediately.

