

Hearty Sausage-Stuffed Loaf

Judy Learned - Boyertown, PA

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Servings: 6

Preparation Time: 20 minutes

Bake Time: 15 minutes

3/4 pound bulk pork sausage

1 tube (11 oz) refrigerated crusty French loaf bread dough

2 cups (8 oz) cheddar cheese, shredded

1 package (10 oz) frozen chopped spinach, thawed and squeezed dry

1 tablespoon butter, melted

1 tablespoon Parmesan cheese, grated

pizza auce (optional)

Preheat the oven to 350 degrees.

In a small skillet, cook the sausage over medium heat until no longer pink. Drain.

On a floured surface, unroll the bread dough and pat into a 14x12-inch rectangle.

Sprinkle the sausage, cheddar cheese and spinach lengthwise down the center of the dough.

Bring the edges of the dough to the center over the filling. Pinch the seams to seal.

Place seam-side down on a greased baking sheet. Brush the top with butter. Sprinkle with Parmesan cheese.

Bake for 15 to 20 minutes or until golden brown.

Serve warm with the pizza sauce, if desired.

Per Serving (excluding unknown items): 217 Calories; 15g Fat (61.6% calories from fat); 13g Protein; 8g Carbohydrate; 2g Dietary Fiber; 45mg Cholesterol; 390mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 2 Fat.