

# Sausage-Broccoli Bake

*Helen Palecki*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1 pound pork sausage  
1 package frozen broccoli  
1 pound white potatoes,  
cubed  
1 can (14-3/4 ounce) cream  
of celery soup  
1 can refrigerated crescent  
rolls*

In a skillet, fry the sausage until browned. Pour off the fat.

In a saucepan, boil the frozen broccoli in water until almost done. Drain.

In a saucepan, boil the white potatoes in water until cooked but still firm. Drain.

In a bowl, combine the sausage, broccoli and potatoes. Add the celery soup. Mix well.

Place the mixture into a buttered 7x10 inch pan.

Place the crescent rolls, unrolled and seams pressed together, over the top of the mixture.

Bake in a 375 degree oven until nice and golden.

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Per Serving (excluding unknown items): 2253 Calories; 189g Fat (75.7% calories from fat); 62g Protein; 75g Carbohydrate; 6g Dietary Fiber; 323mg Cholesterol; 3998mg Sodium. Exchanges: 3 1/2 Grain(Starch); 7 1/2 Lean Meat; 1 1/2 Vegetable; 33 Fat.