

# **Slow Cooker Sausage Florentine**

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**Servings: 6**

**Preparation Time: 15 minutes**

**Start to Finish Time: 4 hours**

**Cook time:**

**1 pound Bob Evans Original Sausage Roll**

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

**1 can (8 oz) sliced mushrooms, drained**

**6 eggs**

**3/4 cup milk**

**1/2 cup Cheddar cheese, shredded**

Spray the interior of a slow cooker with non-stick vegetable spray.

In a medium skillet over medium heat, crumble and cook the sausage until brown.

Place the sausage in the slow cooker.

Add the spinach and mushrooms. Stir to combine.

In a small bowl, beat the eggs and milk until mixed.

Pour over the sausage mixture.

Cover and cook on low for 4 to 6 hours.

Five minutes before serving, top with the cheddar cheese.

Re-cover to melt the cheese.

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Per Serving (excluding unknown items): 152 Calories; 9g Fat (54.6% calories from fat); 12g Protein; 6g Carbohydrate; 2g Dietary Fiber; 226mg Cholesterol; 200mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 1 Fat.