

THE GREAT AMERICAN TURKEY CO.

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SMOKED MOZZARELLA TURKEY SAUSAGE + BROCCOLI RABE Casserole

LIST OF INGREDIENTS [8]

- 2 Smoked Mozzarella & Broccoli Rabe turkey sausages
- 1 tsp olive oil
- 10 oz. Alfredo sauce
- 1½ cup mozzarella chees (grated)
- 2 cups frozen broccoli rabe or broccoli florets
- ½ cup Parmesan cheese
- ⅓ cup Panko bread crumbs
- ½ tsp dried oregano

PREPARATION

- [1] Preheat oven to 375°F.
- [2] Preheat a non-stick or seasoned cast iron skillet over medium-high heat with 1 tsp olive oil.
- [3] Cut sausages into ½ pieces and add to the heated skillet. Cook, turning occasionally until browned. Remove the pan from the heat.
- [4] Add the sauce, mozzarella, and broccoli rabe to the pan with the sausage pieces. Mix well.
- [5] Place the bread crumbs, parmesan cheese, and oregano in a small bowl and mix well, then sprinkle over the contents of the pan.
- [6] Bake for 15 to 17 minutes.

TRY ALL OF OUR FLAVORS!

SERVES
UP TO **3**
PEOPLE

PREP
30 MIN
TIME



SMOKY & SWEET CHILI
TURKEY SAUSAGE



CHEDDAR + BEER
TURKEY SAUSAGE



SPICY MASALA
TURKEY SAUSAGE