

# **Greens and Sausage Cheese Bake**

www.gloryfoods.com

**Servings: 2**

**1 can (27 oz) Glory Foods seasoned greens**  
**1 1/2 cups chicken OR vegetable broth, divided**  
**1 cup half-and-half**  
**4 tablespoons butter**  
**1/4 cup flour**  
**1/3 cup Parmesan cheese, grated**  
**1/2 cup ricotta cheese (whole milk or part skim)**  
**3 tablespoons dry bread crumbs**  
**2 ounces (1/2 cup) Mozzarella cheese, shredded**  
**1 pound turkey sausage, diced**  
**salt and pepper (to taste)**

Preheat the oven to 375 degrees.

Butter a 1 1/2-quart baking dish or casserole.

Heat the broth and half-and-half in a saucepan, just until bubbles form around the edge of the pan.

In a large skillet, melt the butter over low heat. Add the flour and cook, stirring, for 1 minute.

Add the hot broth mixture all at once and stir over medium heat until the sauce is smooth and thickened.

Whisk in the grated Parmesan and ricotta cheeses.

Stir the greens and diced sausage into the cheese sauce and pour the mixture into the prepared baking dish.

Sprinkle with the bread crumbs and then sprinkle the grated mozzarella cheese over the top.

Bake for 20 minutes or until the sauce is bubbling and the mozzarella is melted and lightly browned.

Serve immediately.

---

Per Serving (excluding unknown items): 721 Calories; 56g Fat (69.2% calories from fat); 33g Protein; 23g Carbohydrate; 1g Dietary Fiber; 174mg Cholesterol; 1038mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 1/2 Lean Meat; 8 1/2 Fat.