

Pork

Italian Sausage Melt Casserole

Betty Crocker Best-Loved Casserole

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 50 minutes

1 1/4 cups Original Bisquick mix
1/4 cup butter, softened
2 tablespoons very hot water
1/2 pound bulk Italian pork sausage
1 small (1/2 cup) green bell pepper, chopped
1 cup Alfredo pasta sauce
1 cup (4 oz) mozzarella cheese, shredded
2 tablespoons Parmesan cheese, grated
1/2 cup grape tomatoes, cut in half
2 tablespoons fresh basil leaves, cut into strips

Preheat oven to 400 degrees.

Lightly spray bottom only of an 8-inch square baking dish with cooking spray.

In a medium bowl, stir Bisquick mix, butter and water until dough forms. Press dough on bottom of baking dish.

In a 10-inch skillet, cook sausage and bell pepper over medium-high heat for 5 to 7 minutes, stirring occasionally, until sausage is no longer pink; drain if necessary. Spread sausage mixture over crust; spread Alfredo mixture over sausage. Sprinkle with cheeses.

Bake, uncovered, for 25 to 30 minutes or until casserole is bubbly around edges and cheese is lightly browned.

Sprinkle with tomatoes and basil.

Per Serving (excluding unknown items): 211 Calories; 19g Fat (80.8% calories from fat); 8g Protein; 3g Carbohydrate; 1g Dietary Fiber; 58mg Cholesterol; 282mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 3 1/2 Fat.