

ITALIAN SAUSAGE AND SHIITAKE MUSHROOM CASSEROLE AL FORNO



Serves: 4



Prep Time: 20 mins



Cook Time: 30 mins



INGREDIENTS

oil	4 tsp
onion, chopped	1
cloves garlic, minced	4
dried oregano	1/2 tsp
pkg (500 g) Marcangelo Hot or Mild Italian Pure Pork Sausage , cut into 1-inch chunks	1
Shiitake mushrooms, stemmed and cut in half	1 lb
large tomatoes, coarsely chopped	2
Salt and pepper	
WHITE SAUCE:	
butter	1/4 cup
nutmeg	pinch
all-purpose flour	1/4 cup
milk	2 cups
ricotta cheese (optional)	2/3 cup
shredded Mozzarella cheese	1 cup

TIPS

- You can use a mixture of several different kinds of mushrooms to replace the shiitakes.

MAKE AHEAD

This casserole can be assembled to the point of adding cheese on top and then refrigerated for up to 8 hours. Bring to room temperature for 30 minutes before broiling.

COOKING INSTRUCTIONS

- Heat 1 tsp of the oil in large skillet set over medium-high heat. Add **Marcangelo** sausages; cook, stirring, until golden and cooked through, 10 to 14 minutes. Transfer to plate.
- Add remaining oil to skillet. Add onion, garlic and oregano and a pinch of salt and pepper. Cook, stirring, for 1 minute. Add mushrooms and tomatoes. Cook, stirring, until mushrooms have wilted and any excess liquid has evaporated, 5 to 7 minutes. Transfer to a 12-inch rectangular baking dish or casserole. Stir meat back into mixture. Season to taste with salt and pepper.
- Melt butter in a saucepan set over medium-high heat. Add the flour; cook, stirring, for 1 minutes. Slowly whisk in the milk until blended. Bring to a boil. Reduce heat and cook, stirring, until mixture is thickened, about 5 minutes.
- If using ricotta, dollop evenly over the sausage mixture. Evenly pour the white sauce over the sausage/mushroom mixture so that it covers it completely. Sprinkle cheese over white sauce.
- Broil 6-inches from the broiler until topping is golden, 3 to 4 minutes.