

## Italian Breakfast Cobbler



### Ingredients

#### FILLING

- 1 pound bulk Italian sausage
- 1 tablespoon **Crisco® Vegetable Oil**
- 1 large onion, coarsely chopped
- 1 large red bell pepper, coarsely chopped
- 1 package (8-oz.) fresh whole mushrooms, sliced
- 2 packages (9-oz.) frozen spinach in a pouch, thawed, and drained
- 2 cups (8-oz.) shredded mozzarella or provolone cheese

#### TOPPING

- 1 1/2 cups **Martha White® Self-Rising Flour**
- 1/2 cup grated parmesan cheese
- 1 1/4 cups milk
- 1/2 cup butter or margarine, melted
- 5 eggs, beaten

### Preparation Directions

1. Heat oven to 400°F. Grease 13x9-inch (3-quart) baking dish. In large skillet, cook sausage over medium-high heat for 8 minutes or until browned. Remove from skillet; drain on paper towels.
2. Heat oil in same skillet over medium-high heat until hot. Add onion and bell pepper; cook 5 minutes. Add mushrooms; cook 3 minutes or until vegetables are tender.
3. Stir in spinach and cooked sausage. Pour into greased baking dish. Sprinkle with cheese.
4. In medium bowl, combine all topping ingredients. With wire whisk, beat until smooth. Pour over filling in baking dish.
5. Bake for 35 to 40 minutes or until golden brown.

**Prep Time: 20 min**

**Serving size: 10 Servings**