

# CopyCat Carrabba's Italian Grill Four Cheese and Sausage Stuffed Mushrooms

## Ingredients

8 large white stuffing mushrooms  
1 teaspoon extra virgin olive oil  
4 ounces ground Italian sausage (I used sweet)  
1 cup fresh spinach (packed)  
1 tablespoon minced garlic  
2 tablespoons Ricotta cheese  
2 tablespoons Mozzarella cheese  
1 tablespoon Parmesan cheese  
1 tablespoon Romano cheese  
2 tablespoons Italian breadcrumbs  
 $\frac{3}{4}$  cup marinara sauce (homemade or store bought)  
 $\frac{1}{4}$  cup heavy cream

## Directions

Preheat the oven to 425 degrees F. Remove the stems from the mushrooms and wiping off any dirt with a damp cloth. Set aside.

In a large nonstick skillet, heat the oil over medium high heat; then add the ground sausage and brown until no longer pink (approximately 5 minutes).

Next, add the spinach and garlic and stir until the spinach has wilted; then turn off the heat and add the four cheeses and breadcrumbs. Mix until blended.

In a small saucepan, add the sauce and heavy cream; then cook 3-4 minutes until heated through. Add the sauce to the bottom of the 1-quart baking dish.

Stuff the mushroom cap with the stuffing mixture; then place on top of the sauce in the dish. Repeat for all mushrooms. Place the dish in the oven and cook 18-20 minutes until the mushrooms are heated through, the cheese is hot and bubbly and the tops are light brown. Serve immediately.