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
- 34 cup marinara sauce (homemade or store bought)
- ¼ 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.