



## Biscuit-Topped Italian Casserole

### Ingredients:

**Crisco®** Original No-Stick Cooking Spray

#### Sausage Mixture

- 1 1/2 pounds Italian sausage, casings removed
- 1 1/2 cups chopped green bell peppers
- 1 cup chopped onion
- 3 cloves garlic, chopped
- 2 cups peeled, cubed, butternut squash (1/2-inch cubes)
- 8 ounces fresh mushrooms, sliced
- 1 (24 oz.) jar chunky garden vegetable pasta sauce

#### Biscuits

- 2 cups **White Lily®** Enriched Bleached Self-Rising Flour
- 1 teaspoon dried Italian seasoning
- 2/3 cup milk or buttermilk
- 1/3 cup butter, melted
- 1 cup shredded Parmesan cheese or Italian blend cheese

Prep Time: 15 min  
Cooking Time: 30 min  
Makes: 10 servings



### Instructions:

1. HEAT oven to 400°F. Spray a 9 x13 x 2-inch baking dish or other 3-quart casserole dish with no-stick cooking spray.
2. COOK sausage, bell peppers, onion and garlic in a large skillet over medium heat, stirring until sausage is browned and crumbly. Drain. Add squash and cook 3 to 5 minutes. Add mushrooms and pasta sauce. Bring to a simmer and cook for 2 to 3 minutes, stirring frequently. Pour mixture into prepared baking dish.
3. COMBINE flour and Italian seasoning in large bowl. Add milk, butter and cheese. Stir until dough leaves sides of bowl. Drop 12 tablespoonfuls of dough around edges of dish over sausage mixture.
4. PLACE on baking pan. Bake 25 to 30 minutes or until sausage mixture is bubbly and biscuits are golden. Cool 10 minutes before serving.

**TIP** *Freezing Tip: Bake and cool casserole. Cover dish tightly with plastic wrap and then with aluminum foil. Place in freezer up to one month. Remove foil and plastic wrap. Reheat at 350°F for 35 to 40 minutes. Cool 10 minutes before serving.*

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