

Southern Italian Sausage and Spinach Bread

Ingredients

1- Loaf Bridgford Ready Dough {frozen}
1- Onion
5- Cloves Garlic
1/2 lb, Italian Sausage
8oz. Bag of Fresh Perwashed Spinach
2 Teaspoon Olive Oil
½ Cup of Romano or Parmigiano Cheesr
Salt and Pepper
1 Egg

Cooking Instruction

Let dough rise over night. Next morning you can roll out when ready after preparing inside mix'

Saute Sauage and Drain of Extra Oil.

Blanch Spinach pour boiling water over spinach in colander use papper towels to squeeze extra moistuer off get as much out as you can

Chop up Onion and Garlic and mix together.

Roll Dough out to about ¼ in. Thickness

Spread a thin layer of Olive Oil on bread then the Onion and Garlic

Place Sauage on lower half then put Spinach on top of Sausage

Put Cheese over everything

Fold Top Half of Bread over Bottom Half use a Fork to pinch together

Mix a Egg Wash and Paint the Loaf.

Bake at 375 for 30 to 35 min.