



The Birkett Mills Recipes

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P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Entrees: Spicy Sausage Kasha Bake

Serves: 6

Ingredients

3 cups cooked kasha (whole or course granulation)	1 ½ tsp. Italian seasoning, crushed
1 can (8 oz.) tomato sauce	1 cup thinly sliced zucchini
1 lb. bulk hot Italian sausage	1 cup thinly sliced yellow squash
1 cup chopped onion	1/3 cup grated Romano cheese
	1 cup shredded Mozzarella cheese

Directions

Prepare kasha according to package directions, using chicken or vegetable broth. In large bowl, mix kasha with tomato sauce; set aside. In skillet, crumble sausage; add onions and Italian seasoning. Cook until sausage is browned, stirring frequently. Drain sausage, reserving 2 tablespoons drippings. Place sausage mixture in 2-quart oblong baking dish. Fluff kasha with fork and spread over sausage. Sauté zucchini and squash in 2 tablespoons drippings just until tender; arrange over kasha mix. Sprinkle with cheeses. Bake in 350 degree oven for 20-25 minutes or until hot and cheese melts.



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