

# Cheesy Tuscan Sausage Dip

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**Category: Hors d'oeuvre**

**Servings: 16-18**

**Preparation Time: 20 min**

**Cooking Time: 20 min**

## **A note before you start:**

This recipe is a crowd pleaser! The first time I made it I didn't tweak a thing (so uncharacteristic of me) but I felt it was too spicy so the second time I made it I used a sweet and spicy sausage mix. I used Trader Joe's sausage links so I removed the sausage from the outer casing before cooking them.

## **Ingredients:**

**1 small yellow onion, diced**

**½ lb of sweet sausage**

**½ lb of spicy Italian sausage**

**2 TBSP of finely chopped garlic, about 5 cloves**

**1 14.5 oz can of fire roasted tomatoes, drained**

**½ cup of white wine (I used Sauvignon Blanc) or chicken broth**

**4 (packed) cups of roughly chopped fresh spinach**

**8 oz block of cream cheese, cubed and room temperature**

**⅓ cup of freshly grated Parmesan cheese**

**1 ¼ cups of grated mozzarella cheese (I cut this back to ¾ cup)**

**2 TBSP of olive oil**

**1 tsp of kosher salt**

**1 ½ tsp of Italian seasoning**

**Step 1: Preheat the oven to 375 degrees. Coat a pie plate or small casserole dish with nonstick spray. Set aside.**

**Step 2: In a large skillet, heat the olive oil over medium heat. Add the chopped onions and cook until they are soft, 5-7 minutes. Add in the sausage and cook until no longer pink. Add the Italian seasoning and garlic and cook for another 2 minutes. Drain any excess fat at this point.**

**Step 3: Add the drained, canned tomatoes and the wine and cook until almost all of the liquid has evaporated. Add the spinach and continue cooking until the spinach is wilted.**

**Step 4: Turn the heat to low and add the cream cheese. Stir until melted. Add the parmesan and mix until incorporated. Turn off the heat.**

**Step 5: Transfer the sausage mixture to the prepared baking dish. Cover the top with the grated mozzarella cheese.**

**Step 6: Bake for 15-20 minutes, or until bubbly. Turn the oven to broil and broil just until it begins to turn golden brown.**

**Step 7: Serve warm with fresh ciabatta bread slices or crackers. You can even add celery and carrot sticks.**

**Buon Appetito!**



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