

OPEN FACED TURKEY JOES



From Healthy Living.
Kind of messy but really good and easy to
manipulate to your tastes.

INGREDIENTS

- 1 (19 1/2-oz.) package Italian turkey sausage, casings removed
- 1 (8-oz.) package fresh mushrooms, quartered
- 1/2 green bell pepper, finely chopped
- 1 (15 1/2-oz.) jar spaghetti sauce
- 1 garlic clove, minced
- 2 tablespoons tomato paste
- 1 teaspoon dried onion flakes
- 1/4 teaspoon pepper
- 1 (12-oz.) French bread loaf
- Parmesan cheese
- Shredded mozzarella cheese

DIRECTIONS

Make Stuff

1. Remove sausage from casing
2. Cook sausage guts in a Dutch oven over medium heat, stirring often, 10 minutes or until meat crumbles and is no longer pink; drain.
3. Add mushrooms and bell pepper; cook over medium heat, stirring frequently, 5 minutes.
4. Stir in next 5 ingredients; bring to a boil.
5. Reduce heat to low, and simmer, stirring occasionally, 20 minutes.

Toast Breat

1. Heat oven to 400°.
2. Cut bread in half lengthwise.
3. Place bread, cut side up, on an aluminum foil-lined baking sheet.
4. Bake 5 to 6 minutes until toasted.

Glop the stuff on the toasted bread and serve with the mozzarella and Parmesan on top.

