



Sausage & Peppers

SERVINGS: 6

TOTAL COOKING TIME: 30 MIN

Ingredients

2 Tbsp oil

1 pkg Sweet Italian Sausage (links or bulk)

1 large Onion (I prefer sweet)

3 Bell Peppers **

splash of cooking wine to deglaze

1 can diced tomatoes w/ Basil, Garlic & Oregano

Directions

1. Coat large skillet with oil on med high
2. Slice links into bite-sized pieces and brown in pan. (If you are using bulk sausage, just break up into large chunks.) Brown.
3. Halve and slice onion into thick slices. Throw them in the pan once the sausage is browned.
4. Slice peppers thickly, roughly same as onions. If you have multi-colored, start with green, then yellow, orange and red, last.
5. Throw in a splash of cooking wine if you need to deglaze. Scrape up any stuck bits off the bottom of the pan before they start to burn.
6. Stir in the tomatoes. Cover and cook for another 5 min or until the vegetables are tender enough for you.

I like to serve this with crusty Chicago rolls from Publix's bakery, but it's also great over rice or your favorite pasta.