

SAUSAGE & PEPPERS

Ingredients

- 12 links sweet Italian sausage**
- 4 tablespoons olive oil**
 - 2 large yellow onions, sliced**
 - 8 cloves garlic, minced**
- 2 large red bell pepper, sliced**
 - 2 green bell pepper, sliced**
- 2 teaspoons dried basil**
- 2 teaspoons dried oregano**
- 1/4 cup water (or chicken broth)**

Directions

- 1. Place the sausage in a large skillet over medium heat, and brown on all sides. Remove from skillet, and slice.**
- 2. Put olive oil in skillet. Stir in the yellow onion, red onion, and garlic, and cook 4 to 6 minutes. Mix in red bell pepper and green bell pepper. Season with basil, and oregano. Stir in water or broth. Continue to cook and stir until peppers and onions are tender.**
- 3. Return sausage slices to skillet with the vegetables. Reduce heat to low, cover, and simmer 15 minutes, or until sausage is thoroughly cooked.**

FOOTNOTE

Add a little more water (or broth) while simmering if needed.

PLEASE WASH PANS BEFORE USING