

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