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Sausage, Peppers, Onions, & Potato Bake

Prep: 20 mins

Cook: 45 mins

Servings: 12

Ingredients:

3 tsp. olive oil

3lbs. Italian sausage links, cut into 2" pieces

1/3 cup olive oil

6 large potatoes, peeled and thickly sliced

3 large green bell peppers, seeded and cut into wedges

3 large red bell peppers, seeded and cut into wedges

5 large onions, cut into wedges

3/4 cup white wine

3/4 cup chicken stock

1 ½ tsp. Italian seasoning

salt & pepper to taste

Directions:

1. Preheat oven to 400 degrees F
2. Heat 3 tsp olive oil in large skillet over medium heat; cook and stir the sausage until browned. Transfer cooked sausage to large baking dish
3. Pour 1/3 cup olive oil into skillet, and cook the potatoes, stirring occasionally, until browned, about 10 minutes. Place the potatoes into the baking dish, leaving some oil in the skillet.
4. Cook and stir the green and red peppers and the onions in the hot skillet until they are beginning to soften, about 5 minutes. Add the vegetables to the baking dish.
5. Pour wine and chicken stock over the vegetables and sausage, and sprinkle with the Italian seasoning, sal, and pepper. Gently stir sausage, potatoes, and vegetables together.
6. Bake in the preheated oven until hot and bubbling, 20 – 25 minutes. Serve hot.

Nutrition Facts

Per Serving: 539 calories; protein 20.2g; carbohydrates 45.8g; fat 29.8g; cholesterol 44.9mg; sodium 1041mg.