



In honor of Francie's heritage, enjoy a favorite recipe with your family!

ITALIAN SAUSAGE & PEPPERS

FrancieComer
CULINARY ARTS CENTER

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Prep: 5 Minutes Cook: 15 Minutes

Ingredients

- 1 tbsp olive oil
- 20 ounces sweet or hot Italian sausages
~5 links, *with casings*
- 1 tbsp butter
- 1 large yellow sweet onion, *sliced*
- 1 red bell pepper, *seeded & sliced*
- 1 green bell pepper, *seeded & sliced*
- 4 cloves garlic, *minced*
- 1/2 tsp dried oregano
- 1/2 tsp dried basil or 1 tbsp fresh basil
- 1/2 tsp salt
- 1/4 cup chicken broth or white wine
- 1-14 oz can diced tomatoes, *drained*
- red pepper flakes, *optional*

Instructions

- Add olive oil to a large skillet. Brown sausages over medium heat, but do not cook completely through. Set aside & cool slightly. Slice links into 2" segments.
- Place skillet on stove to melt butter. Add olive oil if needed. Add onion and bell peppers. Saute for two minutes until slightly soft but not completely cooked. Add garlic, oregano, basil, salt, chicken broth or wine, and diced tomatoes. Return the sausage to the pan. Cook until sausage is done, covering for a couple of minutes during cooking.
- Serve immediately.