



Summer Vegetables with Sausage & Potatoes Skillet



Directions:

Prepare the vegetables and put them to the side. Cut the Baby Red Potatoes in halves or quartered. Take the 5 cloves of Garlic and smash them with the side of a knife. Take the ½ of an Orange Bell Pepper and the ½ of a Red Bell Pepper and dice them into 1-inch squares. Cut the Zucchini into ½-inch thick & quartered pieces.

Place oil and potatoes in a large, deep non-stick skillet and set the temperature to high heat. Season with the Garlic Powder, Kosher Salt, and Fresh Cracked Pepper. When the skillet gets hot and starts to sizzle, put the lid on the skillet and reduce heat to low. Cook for about 20-25 minutes; shaking the pan occasionally to prevent burning. Remove them from the heat, but let them sit with the lid on for 5 min. Then remove them from the skillet and put them to the side.

Add the sausage to the skillet and sauté on medium-low heat. Cook for about 10 minutes, stirring occasionally until browned, but not fully cooked through.

Season onion, bell peppers, and zucchini with salt and pepper. Add the onions, peppers, garlic, and rosemary to the skillet and mix. Continue cooking, stirring occasionally, until the onions and peppers become slightly browned.

Add the zucchini to the skillet and cook an additional 5 min., mixing as it cooks, until cooked through.

Return the potatoes back to the skillet and mix well. Cover and cook an additional 5 min.

INGREDIENTS

- 2 T Olive Oil
- 14 oz DeYulio Chicken Sausage (sliced 1-inch thick)
- 1 lb Baby Red Potatoes
- 1 t Kosher Salt
- 1 Large Onion (chopped)
- ½ Orange Bell Pepper
- ½ Yellow Bell Pepper
- 2 T Fresh Rosemary
- 2 C Zucchini
- Fresh Cracked Pepper (to taste)