



# GRILLED SAUSAGES WITH AURORA BITES

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## INGREDIENTS

- 8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers, seeded and sliced
- 6 Italian sausages
- 6 sausage buns
- 1 yellow onion, sliced
- 2 cloves garlic, smashed
- 4 tbsp whole grain mustard (or Dijon)
- 2 tbsp olive oil
- 1 pinch salt and pepper

## DIRECTIONS

1. Add olive oil, onion, garlic, salt and pepper to a cast iron pan and place on the grill set to medium-high heat.
2. When onion has become translucent and aromatic, add mini sweet peppers. Cook until they begin to soften, stirring gently and often.
3. Place sausages directly on grill or in cast iron pan. Grill each side for 3-4 minutes until they are golden and have dark grill marks.
4. Carefully remove everything from grill. Place one sausage in each bun and top with peppers, onion, garlic and mustard.



### TOTAL TIME

25 minutes

### PREP TIME

10 minutes

### COOK TIME

15 minutes

### SERVES

6

### COOKING LEVEL

Easy