



RECIPE | PEPPERS



# PEPPER SAUSAGE SKILLET

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Recipe created by *Elizabeth Jordan-Flight*



## INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced
- 2** cloves garlic, minced
- 14 oz** smoked kielbasa, sliced
- 1.5 lbs** baby potatoes, quartered
- ½ cup** white onion, diced
- ¼ cup** chicken broth
- 2 tbsp** olive oil

- 1 tsp** Italian seasoning
- ½ tsp** onion powder
- ½ tsp** garlic powder
- ½ tsp** paprika
- Salt & pepper, to taste
- Fresh parsley, for garnish

## DIRECTIONS

- Heat olive oil in a cast iron skillet over medium-high heat. Add potatoes and season with salt & pepper. Cook for 10 minutes until tender and golden. Remove the potatoes to a plate and set aside.
- Add kielbasa to the pan and cook over medium until browned for about 5 minutes. Add onions, peppers, garlic, and seasonings. Cook for 5 more minutes then, deglaze the pan with chicken broth. Cook until vegetables are tender and broth reduced.
- Add potatoes back into the pan and stir to combine. Season with salt and pepper to taste.
- Garnish with fresh parsley to serve.



**30 min**

**10 min** | **20 min**  
PREP. | COOKING



**4**



**easy**