



RECIPE | PEPPERS

PEPPER SAUSAGE SKILLET



30 min

10 min
PREP.

20 min
COOKING



4



easy

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

Recipe created by *Elizabeth Jordan-Flight*

DIRECTIONS

- 1 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.
- 2 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.
- 3 Add potatoes back into the pan and stir to combine. Season with salt and pepper to taste.
- 4 Garnish with fresh parsley to serve.



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