



RECIPE | PEPPERS

SAUSAGE & PEPPER SKILLET



25 min

10 min
PREP.

15 min
COOKING



6



easy

INGREDIENTS

- 1.5 lb Pure Flavor® Craft House Collection® Seedless Mini Peppers, chopped
- 3 cloves garlic, minced
- 1 yellow onion, sliced thin
- 1 lb marble potatoes
- 1 lb kielbasa sausage, halved and roughly chopped
- 1 cup micro broccoli greens
- 1 cup amber beer
- 3 tbsp olive oil
- 1 tbsp grainy mustard
- Fresh rosemary, for garnish
- Salt and black pepper, to taste



DIRECTIONS

- 1 Heat oil in a large cast iron pan over medium heat. Add in potatoes, onions, and peppers, season with a pinch of salt and black pepper. Cook until onions are translucent, and potatoes begin to brown, about 10 minutes.
- 2 Stir in the kielbasa and garlic. Add in beer and mustard, stir to combine. Cover and cook until the potatoes have softened, and sausage is heated through, about 5 minutes.
- 3 Taste and adjust seasoning as needed.
- 4 Garnish with micro broccoli and rosemary. Serve right from the skillet. Enjoy!

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