

# Sausage Peppers and Onions

Smoked sausage, diced potatoes and slices of peppers and onions make an easy and delicious skillet meal in under 30 minutes.

I used to order them at a hole-in-the-wall lunch counter in Burbank, you know the type of place where the big loud guy behind the counter works fast and furious, takes your order (you better know what you want!) and barks it back to the guys on the line, and within minutes you have a huge bread roll in your hand holding more sausage, peppers, and onions than you think you can possibly eat.

## You'll Need:

- 800 gr. of fresh sausages
- 3 large red peppers
- 1 large red onion
- 4 tablespoons of peeled and chopped tomato pulp
- Oregano or rosemary
- Fine salt
- Black pepper
- Extra virgin olive oil

## How to:

Wash the peppers, remove the stems and seeds inside with a sharp knife, cut into strips of uniform thickness.

Peel the onion, wash it and cut it into feathers.

Arrange the peppers and onions in a large Teflon baking dish, season with a little salt (you can adjust the flavor when you add the sausage), black pepper, herbs to taste and the tomato pulp, complete with a little oil and mix everything well.

Cut the sausages into pieces of your choice, if you have children choose a smaller size.

**Preheat the oven to 200 ° C and cook the peppers for about 15 minutes, stirring occasionally.**

**Add the sausage in the same tray and mix well so that everything takes flavor.**

**Cook in the oven for another 15 minutes at 200 ° C; if you want a crispy crust, operate the grill function for a few minutes to complete the cooking.**

**Serve the baked sausage with peppers and onions, accompanied by slices of homemade bread.**