



Sausage, Peppers & Potatoes

Almost everyone has had sausage and peppers, but have they had them with potatoes? Sausage, Peppers, & Potatoes was a dish my grandmother made a lot. The whole family loved it and it would magically appear on her stove when you least expected it. I asked my grandmother once why would you take a classic like sausage and peppers and add potatoes? She replied, “it makes the meal stretch.” That made sense coming from a woman who lived through the depression. This is simply another example of a comfort peasant dish that my grandmother would serve us, with love, at any time of the year.

Prep Time: 20 Minutes

Cook Time: 65-70 Minutes

Ingredients

- 3 green peppers (cleaned and cut into strips)
- 4 potatoes (washed, peeled, and cut into strips (1/2 inch in size))
- 1 large onion (cut in strips)
- 4 Italian sausage links
- 2T of fresh garlic (minced)
- 3oz of extra virgin olive oil
- 1T of dried oregano
- 1T of dried parsley
- 1 teaspoon of salt
- 1/2 teaspoon of black pepper

Instructions

1. Preheat the oven to 375 degrees.
2. Cut the peppers, onions, potatoes, and garlic and place them in a large mixing bowl. Add the oregano, parsley, salt, black pepper, and olive oil to the bowl and mix all items together. Make sure everything is evenly coated.
3. Cut the sausage into 3-inch pieces, about 15 pieces.
4. Coat a large baking dish with olive oil or a cooking spray to avoid sticking. Add the vegetable mixture and sausage to the pan evenly.
5. Place in the oven and bake for about 65-70 minutes or until all the vegetables and the sausage is fully cooked. Turn the mixture a few times to ensure everything cooks evenly.

Serve hot with a nice piece of Italian bread.

Look for more recipes in the next edition of the **SIAMO QUI.**

