

Italian Sausage and Potatoes (Stovetop Pan Recipe)

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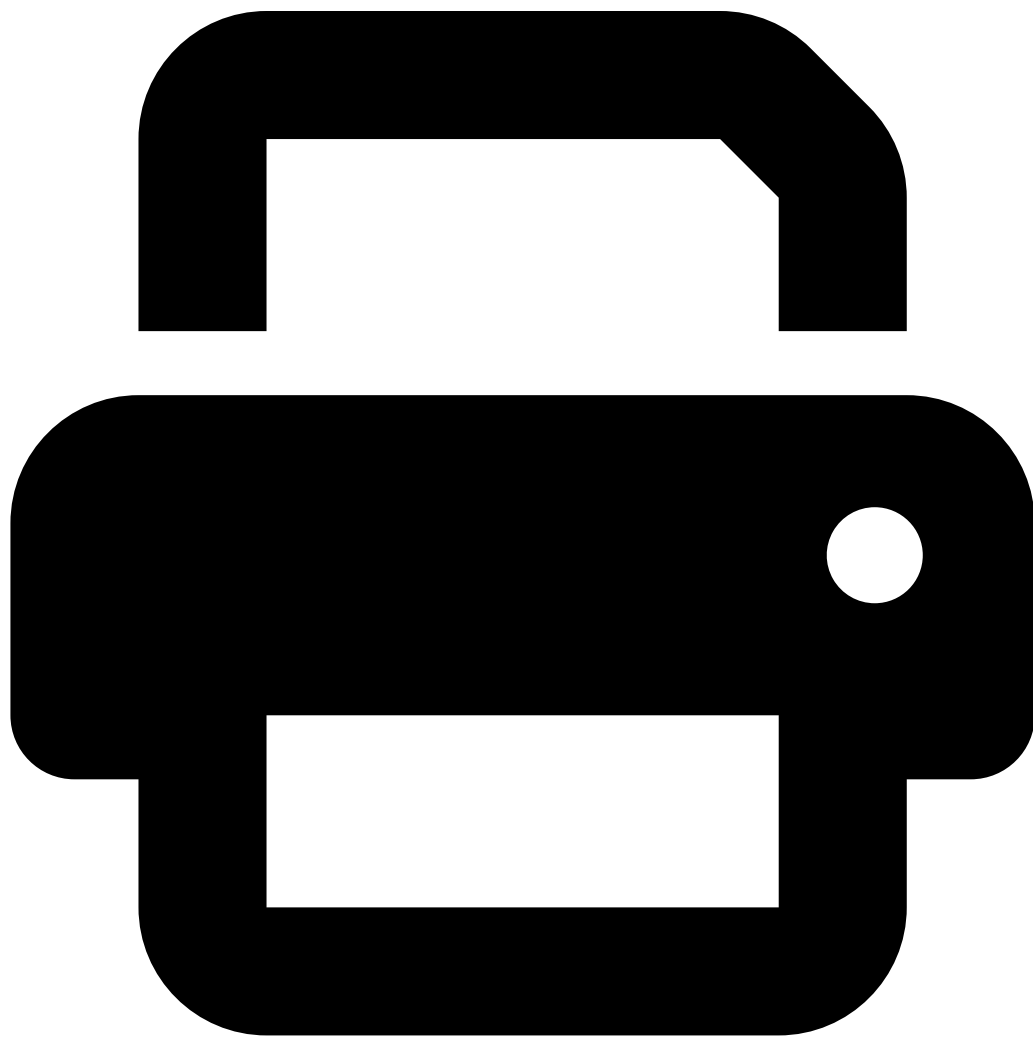
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This Italian Sausage and Potatoes stovetop recipe is the kind of hearty, rustic meal that never goes out of style. Juicy sausage links, tender golden potatoes, sweet peppers, and onions all cook together in one pan, creating incredible flavor with minimal effort. It's perfect for busy weeknights when you crave something comforting, homey, and truly satisfying.

Things to know about this Italian Sausage and Potatoes (Stovetop Pan Recipe)

- **Quality matters:** Use good-quality Italian sausage – sweet, mild, or hot. The sausage you choose sets the tone for the whole dish. If you can find butcher-fresh or locally made sausage, even better.

- **Don't rush the browning:** Let the sausage get a deep golden crust before removing it from the pan. Those browned bits (fond) are what give the peppers and potatoes their rich, savory flavor once deglazed.
- **Deglaze smart:** A splash of **white wine** adds a subtle acidity that brightens everything up, while **chicken broth** keeps it mild and comforting. Either works beautifully.
- **Make it spicy:** Add more crushed red pepper flakes or use **hot Italian sausage** for an extra kick.
- **Add a tomato twist:** Stir in a few spoonful's of **crushed tomatoes or tomato paste** when you deglaze for a more saucy, southern Italian-style version.
- **Try different potatoes:** Yukon golds stay creamy inside and crisp outside, while red potatoes hold their shape nicely. Even small baby potatoes (halved) work great.
- **Vegetable boost:** Toss in zucchini slices, cherry tomatoes, or baby spinach at the end for a colorful, veggie-packed twist.
- **Meal prep tip:** This dish reheats beautifully – store leftovers in an airtight container and rewarm them in a skillet for that freshly cooked flavor.

Craving More Rustic Italian Comfort?

If you loved this **Italian Sausage and Potatoes (Stovetop Pan Recipe)**, try a few more of my classic Italian comfort dishes:

- Italian Sausage and Mushroom Risotto – creamy, cozy, and full of flavor.
- Roasted butternut squash soup – a seasonal one-pot favorite.

- creamy Italian pan chicken and potatoes – Easy, quick and delicious
- Creamy Sausage Tortellini Soup – rich, comforting, and perfect for colder days.

Don't forget to **leave a comment** below if you make this recipe – I'd love to hear how it turned out in your kitchen!

Italian Sausage and Potatoes (Stovetop Pan Recipe)



- 4 Italian sausage links (sweet, mild, or hot)
- 4 – 5 potatoes (Yukon gold or russet), cut into circles
- 2 bell peppers (red, yellow, or green), cut into dice
- 1 large onion, sliced
- 2 cloves garlic, minced
- 4 tablespoons olive oil, divided
- 1 teaspoon dried oregano
- 1 teaspoon crushed red pepper flakes (optional)
- Salt and black pepper, to taste
- Fresh chopped Italian parsley, (for garnish)

1. **Brown the sausage:**

Heat 2 tablespoons of olive oil in a large deep skillet over medium heat. Add the sausage links and cook

until browned on all sides and mostly cooked through, about 8–10 minutes. Remove from the pan and set aside to cool slightly.

2. Slice the sausage:

Once cool enough to handle, slice the sausage into 1-inch pieces and set aside.

3. Cook the vegetables:

In the same pan (don't wipe it out – those brown bits add flavor!), add the remaining 2 tablespoons of olive oil. Add the onions, bell peppers, and potatoes. Season with salt and pepper, and cook over medium heat until the potatoes start to soften and everything begins to caramelize, about 10–12 minutes. Add the garlic and cook for another 30 seconds.

4. Deglaze the pan:

Pour in the chicken broth or white wine, scraping up any browned bits from the bottom. Let it simmer for 1–2 minutes.

5. Combine everything:

Return the sliced sausage to the skillet. Sprinkle in the oregano, basil, and crushed red pepper flakes. Stir well to combine, cover partially, and cook for another 5-5 minutes, until the potatoes are tender, the sausage is fully cooked and everything is infused with flavor.

6. Finish and serve:

Taste and adjust seasoning with more salt and pepper if needed. Garnish with fresh Italian chopped parsley and serve hot. ENJOY!!!