

# Roasted Sausage and Peppers

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It's the busiest time of the year. Even with a pandemic we are still cooking, baking, decorating and home schooling.

So now is the time to keep it easy, with this sheet pan Roasted Sausage and Peppers recipe. full of Italian flavors, it's one of those throw together meals you put in the toaster oven/ air fryer for hands free cooking.

This dinner for four recipe, fits perfectly in my Cuisinart Toaster oven/ air fry .Making this recipe real easy and real quick in less than 30 minutes quick. that's how quick. Italian flavored chicken sausage, mini bell peppers, onions, whole cloves of garlic drizzled with olive oil and balsamic vinegar then roasted and finally topped with cheesy goodness will have everyone wanting more.

## How To Customize Roasted Sausage And Pepper Recipe

In this Roasted Sausage And Peppers recipe, you don't have to use mini bell peppers, although they may or may not look prettier, you can use a combination of colored sliced regular bell peppers. If you like spice throw a couple of these hot peppers in the mix for an extra kick.

I used Italian flavored Italian sausage for a healthier option, you don't have too. This recipe works real good with chicken breasts, cut into large chunks.

It's such an easy recipe that uses few ingredients, with even fewer steps, I was hesitate to write this post. Then in re

thinking about the busyness of our lives not only at this time of year but in general, there's no better time than now to share quick, easy recipes.

If you make this recipe please leave me a comment and don't forget to tag me on Instagram with your creations. I love hearing from you it's my favorite part.

## Ingredients

- 4 links Italian style chicken sausage each cut into 4 pieces
- 1 lb. mini peppers
- 1 sliced red onion
- 1 slice yellow onions
- 6 whole cloves garlic
- 1 Tablespoon olive oil
- 2 Tablespoons balsamic vinegar
- 6 sprigs thyme
- 1 cup shredded mozzarella

## Instructions

1. Mix ever thing together except the cheese
2. Bake in a 375 degree oven for 15 minutes
3. Add the cheese and bake 5 minutes longer or until cheese melts
4. If making sandwiches toast the bread before assembly the sandwiches