

Stovetop Italian sausage and peppers

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There's nothing quite like the irresistible and recognizable smell of Italian Sausage sizzling along side vibrant bell peppers and sweet onions. This Italian classic is a simple, one-pan dish that brings bold flavors to your table with minimal effort. Whether you're planning a cozy family dinner or a casual get-together, sausage and peppers is always a hit. This dish is a staple in Italian-American households, often served at celebrations, family gatherings, or part of Sunday dinners. It's simplicity and comforting flavors make it a go-to recipe for any occasion. Plus, it's budget friendly and uses just a handful of ingredients, making it a perfect option when you want something hearty and satisfying without the fuss.

Why you will love this stovetop Italian sausage and peppers

Authentic Italian flavor: Italian sausage, pairs perfectly with tender bell peppers and caramelized onions.

Quick and Easy: If you've been following along you know I'm all about quick and easy. Ready in under 30 minutes with minimal ingredients, this is a great go-to meal for busy weeknights.

Versatile: serve it as a hearty main dish, tucked into a hoagie roll, or over pasta for a complete meal.

One -pan wonder: less cleanup means more time enjoying your meal and family .

Make it your Own: Looking to put your own spin on this classic Dish? Add a sprinkle of red pepper flakes for extra heat, or a splash of balsamic vinegar for a touch of tang. You can also melt some provolone cheese over the top for a gooey cheesy twist.

This classic stovetop Italian sausage and peppers recipe is proof that simple ingredients can create the most comforting and delicious meals. Give a try and enjoy the taste of Italy at home. BUON APPETITO!!!!

Ingredients

- 2 Tbsp. olive oil
- 4 links Italian sausage mild or spicy or a combination of both
- 1 red and 1 green cleaned and sliced into thin strips
- 1 thinly sliced onion
- 1 Tbsp. minced garlic
- 1/2 cup white wine
- 1/2 cup balsamic vinegar
- Salt and pepper to taste

Instructions

1. Heat the oil in a large skillet over medium high heat. Add the sausage and brown on all sides, about 5-7 minutes . Remove and set aside.
2. In the same skillet , add the onions, and peppers and cook until soft . Deglaze the pan with the wine, wait until absorbed before proceeding.
3. You can slice the sausage into thick pieces or leave it whole, then return it back to the pan . Add the garlic, and balsamic vinegar and stir everything together. Cook

for an additional 5 minutes until the sausage is fully cooked through and the flavors are well combined.

4. Season with salt and pepper to taste. Top with fresh Italian parsley, if desired. ENJOY!!!!