

Stovetop Sausage, Potatoes, Peppers & Cheese

stovetop sausage potatoes peppers & cheese

If there's one kind of dinner I never get tired of, it's the kind that all comes together in one pan—no fuss, no oven, just hearty, delicious flavors on the stovetop. This **Stovetop Sausage, Potatoes, Peppers & Cheese** is exactly that kind of meal. It's easy, filling, and packed with flavor from start to finish.

We start with a simple base of golden sautéed onions and garlic, then layer in thin-sliced potatoes and colorful bell peppers. A splash of white wine adds depth and brightness, while the sausage brings all that savory goodness you'd expect. And just when everything's perfectly tender and browned, we finish it off with a blanket of melty cheese. It's comfort food without being heavy, and every bite tastes like you spent hours on it (spoiler: you didn't).

This is a great weeknight go-to, but it's also one of those dishes that feels special enough to serve to friends with a glass of wine and a loaf of crusty bread. I love how customizable it is, too—you can go spicy, swap in different cheeses, or add fresh herbs from the garden. However you spin it, this skillet supper is a keeper.

Things to know about this This

Stovetop Sausage, Potatoes, Peppers & Cheese recipe

You said:

Cut the potatoes into small chunks: Instead of slicing, dicing the potatoes into small, evenly-sized chunks helps them cook through quickly while getting golden and crisp on the outside. Yukon golds are perfect for this—they hold their shape and have a buttery texture that works beautifully in the skillet.

Use the wine you'd drink: A dry white wine like Pinot Grigio or Sauvignon Blanc works best in this recipe, adding just the right amount of acidity to balance the richness of the sausage and cheese. Don't have wine? A splash of chicken broth works in a pinch.

Customize it your way: This recipe is very forgiving. Swap the mozzarella for provolone, cheddar, or even a little smoked gouda for something different. You can use hot Italian sausage if you want some heat, or go with chicken sausage for a lighter take. Want to sneak in more veggies? Zucchini or spinach would work well stirred in at the end.

Great for leftovers: This dish reheats well the next day—just warm it in a skillet over low heat or pop it in the microwave. It makes a satisfying lunch or even a hearty breakfast topped with a fried egg.

This stovetop sausage and potato skillet is one of those feel-good meals you'll want to come back to again and again. Easy, flavorful, and always a crowd-pleaser!

Tried this sausage potatoes peppers and cheese recipe?

I'd love to hear how it turned out! Leave a comment below or tag me on Instagram (@lorianasheacooks) so I can see your delicious skillet dinners. And don't forget to save or share this recipe for the next time you need a quick and cozy meal!

If you love easy meals one pan meals try my stovetop Italian sausage and peppers. Or Italian sausage escarole and beans

Ingredients

- 2 tablespoon olive oil
- 1 small onion, diced
- 2 garlic cloves, minced
- 2 bell peppers sliced any color
- 3–4 medium Yukon gold potatoes, cut in medium dice
- 1 lb Italian sausage (sliced or crumbled)
- 1 teaspoon paprika
- Salt and black pepper, to taste
- 1/2 cup white wine
- 1 cup shredded mozzarella or cheddar cheese
- 1/3 cup chopped Italian parsley for serving

Instructions:

1. Heat olive oil in a large skillet over medium heat.
2. Sauté onion and garlic until fragrant and lightly golden, about 2–3 minutes.
3. Add sliced potatoes and season with salt, pepper, and paprika. Cook for 8–10 minutes, flipping occasionally, until tender and browned.
4. Stir in the bell peppers and cook for 3–4 minutes,

just until softened.

5. Add the sausage to the pan and cook until browned and fully cooked through, about 5–7 minutes.
 6. Deglaze the pan with white wine, scraping up any browned bits, and let it simmer for 2–3 minutes.
 7. Sprinkle with shredded cheese, cover the pan, and cook until the cheese is melted.
 8. Finish with chopped parsley . ENJOY!!!!
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