

Salsiccia e Peperoni (Sausage & Peppers)

Ingredients	Instructions
<ul style="list-style-type: none"> • 1 ½ lbs Italian sausage, 4-6 links (sweet or spicy, or half and half) • 1 bell pepper, ripe (red, yellow, or orange), sliced into strips • 1 bell pepper, green, sliced into strips (or another ripe pepper) • 1 hot pepper, sliced into rings (optional for extra heat) • 1 yellow onion, sliced (if you want a milder flavour skip one of the onions) • 1 small red onion (optional) • 4 garlic cloves, diced fine • 2 tbsp olive oil, divided (or butter) • 1 tsp dried basil (or 4 tsp fresh) • 1 tsp dried oregano (or 4 tsp fresh) • 1 tsp Italian parsley (or 4 tsp fresh) • ¼ cup dry white wine, or more to taste (or substitute for beer for a different flavour) • Salt and pepper, to taste 	<ol style="list-style-type: none"> 1. Brown Sausage: In a large skillet, heat olive oil over medium heat. Add sausage and brown on all sides, (about 7-14 minutes). Remove and slice. 2. Sauté Veggies: In the same pan, heat more olive oil. Add sliced onions and cook until soft, (about 2-3 minutes), then add garlic, cook until fragrant, (about 1 minute). Toss in bell peppers, season with basil and oregano, cook until vegetables begin to soften (about 5–8 minutes). 3. Return Sausages: Stir in sliced sausages and wine, reduce heat to low and simmer for 15-20 minutes. Add a little more wine if beginning to dry out. 4. Serve: Taste and adjust seasoning as needed. Serve hot as a sandwich on crusty Italian bread, or over your favorite pasta.