

Davio's Sweet Italian Sausage, Peppers & Onions

Serves 4 portions

Ingredients

- 2 tbsp Extra Virgin Olive Oil
- 2 lbs Davio's Sweet Italian Sausage
- 1 large Garlic Clove, minced
- 2 each Red Peppers, sliced
- 1 large White Onions, sliced
- 32 ounce can San Marzano Tomatoes
- 2 tsp Fresh Basil, chopped
- 2 tsp Red Pepper Flakes
- 2 tsp Fresh Parsley, chopped (Garnish)

Add salt and pepper to taste

Preparation

- Over high heat, add oil to a large skillet. Brown the sausages well on all sides, about 7 minutes. Remove from the pan and set aside.
- Reduce heat to medium, add garlic and cook for one minute.
- Add the red peppers and onions and cook for about 5 minutes (getting them a little bit brown as well).
- Add tomatoes, basil and red pepper flakes, mix well. Add salt and pepper to taste.
- Add sausages back to the pan and bring to a boil. Reduce to a simmer for 25 minutes until sausage is cooked thru and peppers and onions are tender. Serve family style on a large platter, garnish with fresh parsley and serve with your favorite starch.