

# Grilled Sausage with Peppers and Onions

*For an easy weeknight meal or casual entertaining, Grilled Sausage With Peppers and Onions is always a hit. Mild or spicy Italian sausage and tender veggies are a classic combination that's fantastic served with your favorite side dish or on crusty rolls. This recipe is super easy, and you don't need an outdoor grill to make it. Just grab a grill pan or a cast-iron skillet and you are in business.*

## Ingredients:

6 mild or hot Italian sausages  
2 green bell peppers  
2 red bell peppers  
2 Vidalia or yellow onions

olive oil  
salt and pepper to taste  
red pepper flakes, optional

## Directions:

Heat grill to medium-high heat. Place a grill pan on grill and allow to heat, approximately 5 minutes.

While the grill is heating, core, and slice red and green peppers. Peel and slice the onions. Place the veggies in a large bowl.

Drizzle with olive oil and sprinkle with salt and pepper.

Place sausages on the hot grill pan. Cook sausages 2-3 minutes per side until slightly charred and cooked. Remove and place on a plate and tent with foil.

Add peppers and onions to the grill pan, and cook for 5-7 minutes. Toss veggies when edges become charred. Remove from the grill pan.

Serve sausage with peppers and onions with your favorite side dish or toasted rolls.

