

SAUSAGE AND PEPPER Recipe



SCAN FOR DEMO

INGREDIENTS:

1 pc green red bell pepper 4 pcs unMEAT Sausages, capsicum, deseeded and sliced diagonally sliced lengthwise 1 tbsp olive oil 1 pc yellow/orange bell pepper/ 1 pc white onion, sliced capsicum, deseeded and 2-3 pcs garlic cloves, minced sliced lengthwise 1 tsp dried Italian seasoning To taste salt and pepper red bell pepper/capsicum, 1 pc

deseeded and sliced Optional: Cooked baby potatoes

tossed in olive oil, dried Italian seasoning, salt and pepper

PROCEDURES:

1. In a pan, heat olive oil.

lengthwise

2. Add sliced onion and minced garlic to the hot pan, do not let the garlic burn.

3. Add the dried Italian seasoning and let it toast a bit.

4. Add the sliced unMEAT Sausages and cook until they have partially browned.

5. Add the sliced bell peppers and saute until the peppers have softened.

6. Season with salt and pepper and set aside.

Serve with baby potatoes tossed in olive oil, salt and pepper.



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