



Sausage, Pepper & Onion Casserole

Makes 5 to 8 servings

Ingredients:

5 Tbsp olive oil, divided
5 mild Italian sausage links, cut into 1-inch pieces
2 red bell peppers, cored and sliced
2 green bell peppers, cored and sliced
2 large onions, sliced
1 can (28 oz) diced tomatoes, regular or roasted
1 can (6 oz) tomato paste
½ cup chicken broth
1 tsp dried oregano
1 tsp dried thyme
1 tsp dried rosemary
½ tsp black pepper
1 lb penne pasta, cooked al dente and drained
¼ cup Parmesan cheese, shredded

Instructions:

Preheat oven to 350 F. In a large skillet, heat 3 Tbsp olive oil over medium. Cut sausage into 1-inch pieces. Add to skillet. Cook until brown, or until internal temperature is 165 F. Remove sausage from skillet, cover with foil and set aside. In the skillet, add peppers and onions. Saute until the onions are transparent and golden brown, approximately 10 minutes. Return the sausage to the skillet. Add tomatoes, tomato paste, broth, oregano, thyme, rosemary and black pepper. Cook for an additional 5 minutes over low, stirring occasionally.

In a large bowl, combine pasta with the remaining olive oil. Stir in sausage, peppers and onion. Transfer to a 9x13 casserole dish. Bake for 45 minutes. Remove from oven. Sprinkle with Parmesan and serve.

Recipe courtesy of Premio Foods.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





Sausage, Potato, Onion & Pepper Sandwich

Makes 5 servings

Ingredients:

3 Tbsp olive oil
5 mild Italian sausage links
5 medium potatoes, unpeeled and thinly sliced
1 large onion, thinly sliced
1 large green pepper, thinly sliced
¼ tsp paprika
¼ tsp salt
¼ tsp black pepper
5 sandwich rolls
¼ cup mayonnaise
¼ cup cheddar cheese, shredded

Instructions:

In a large skillet, heat olive oil over medium. Add sausage. Cook until brown, or until internal temperature is 165 F. Remove sausage from skillet and set aside. In the skillet, add potatoes, onion, green pepper, paprika, salt and pepper. Saute on medium until potatoes are tender and vegetables are softened. Transfer to a serving bowl. Set aside. Lightly toast rolls in the oven, spread with mayonnaise, and add sausage. Top with potatoes, onion and peppers. Sprinkle with cheese.

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