

# Balsamic Glazed Sausage & Onions

30-MIN MEAL

## Ingredients

- 1 package Andouille Sausage
- 2 red peppers
- 1 onion
- 1/2 bag frozen diced potatoes
- Balsamic Glaze
- salt & pepper

## Celiac Friendly

- We use Ore-Ida potatoes, as they are gluten-free. We also rotate this dish out using rice instead of potatoes.
- We use Johnsonville Andouille Sausage in Cajun Style.



## Directions

1. Slice sausage in 1/4-1/2 round slices.
2. Dice peppers and onions.
3. Add frozen potatoes, peppers, and onions to a large skillet with a drizzle of olive oil or a pat of butter over medium heat. Stir occasionally until potatoes are crispy and the peppers and onions are cooked through and starting to brown.
4. While the potatoes, peppers, and onions are cooking, add sliced sausage to a medium skillet over medium-high heat and cook until sausage turns dark and starts to crisp, stirring occasionally.
5. Once both pans are cooked, combine them in the larger skillet and drizzle balsamic glaze on top to taste. Sprinkle with salt and pepper to taste. Stir well until combined.

\*We make this dish frequently with rice instead of potatoes and use a rice cooker and add rice to skillet when finished.