



# Sheet Pan Italian Sausage & Peppers | Classic Dinner

## directions

1. Preheat oven to 425 degrees. Lay sausages out on a rimmed baking sheet pan and cook for about 12 minutes, or until they begin to brown.
2. While sausages are cooking, toss the bell peppers, fennel, red onion and garlic together in a bowl with the olive oil and salt and pepper.
3. Remove pan from the oven. Add vegetables to the same pan spreading out in a single layer with the sausages. Return the pan to the oven.
4. Roast another 12-15 minutes until vegetables are beginning to brown on edges and sausage is cooked throughout and dark, golden brown.
5. Sprinkle servings with pepper flakes and shaved parmesan cheese.

4 <i>servings</i>	20 min <i>prep time</i>	25 min <i>cook time</i>
<b>ingredients</b>  One 19 oz. pkg Swaggerty's Farm "Hot" Italian Sausage Links  1 each yellow, red and orange bell pepper, cut into fat slivers  1 1/2 cups thinly sliced fennel bulb, white part only  1 1/2 cups sliced red onion  4-5 garlic cloves crushed  2 Tbsp. olive oil  Kosher salt and black pepper  1 tsp. crushed red pepper flakes  1/2 cup shaved Parmesan Cheese		

## To Serve

Don't forget to sprinkle servings with pepper flakes and shaved parmesan cheese if you want to add these elements.

For more delicious recipe ideas and exclusive offers visit:

[my.swaggertys.com/register](http://my.swaggertys.com/register)