

# RECIPE



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## SAUSAGE STUFFED PEPPERS

### INGREDIENTS:

- 4 large red, yellow and/or orange bell peppers
- 1 1/2 lbs pork sausage, casings removed
- 1 large yellow onion, finely chopped
- 3 large garlic cloves, minced
- 2 tbsp fresh parsley, chopped
- 1 tsp fresh basil, chopped
- 1 tbsp olive oil
- 1/3 cup dry white wine
- 3 tbsp seasoned breadcrumbs
- 1/2 cup grated pecorino cheese
- 2 15 oz can of petite diced tomatoes
- 8 oz fresh mozzarella, sliced and room temperature
- kosher salt, to taste
- fresh ground black pepper, to taste

### DIRECTIONS:

Preheat oven to 375 degrees.

Cut the bell peppers in half and remove all the ribs and seeds. Lay flat in a large baking dish cut side up.

In a large sauté pan, heat the olive oil over medium-high heat and add in the sausage and break up with a flat sided wooden spoon. Continue to break up and cook until golden brown, about 10 minutes.

Once the sausage is browned, lower the heat to medium and add in the onions and garlic. Cook until the onions and garlic have softened, about 5 minutes. Deglaze the pan with the white wine, scraping any bits from the bottom of the pan and let the wine get absorbed into all the ingredients. Add in the petite diced tomatoes and their juices and stir to combine. Let simmer for 10 minutes. Add in the fresh parsley and basil and sprinkle in the grated pecorino and dried breadcrumbs and gently fold into the mixture.

Turn the heat off and take a large serving spoon and evenly stuff the halved peppers. Cover and bake in the oven for 25 minutes, remove from the oven and top with the fresh mozzarella slices and place back in the oven, uncovered, for about 5 minutes until all the cheese is melted.

Serves: 4

