
Sausage & Peppers with Balsamic Reduction

Total time: 45 min Yield: 4 servings

Ingredients

2 Tbsp canola oil (divided)
1 lb Linguica sausage (cut on diagonal)
1 red bell pepper (julienned)
1 yellow bell pepper (julienned)
1 large onion (julienned)
salt
black pepper
1 cup balsamic vinegar
2 Tbsp fresh oregano (chopped)
2 Tbsp feta cheese

Prep Time: 20 min Cooking Time: 25 min Total Time: 45 min

Instructions

Cover the bottom of a large frying pan with 1 tbsp. oil and heat to medium. Add the sausage and brown for 3 minutes on each side. Remove the sausage from the pan and set aside.

Add 1 tbsp. oil to the pan along with the red and yellow bell peppers and onions. Season to taste with salt and pepper and cook until light brown, about 5 minutes. Remove from the heat and arrange the sausage and vegetables on a serving platter.

In a small sauce pan, add the balsamic vinegar. Cook over medium low heat for 15 to 20 minutes until the vinegar has reduced by half, making about ½ cup of a dark, syrupy balsamic glaze.

Drizzle the balsamic glaze over the sausage and peppers and top with a sprinkle of chopped oregano and feta cheese. Serve with an ice cold beer and enjoy with family and friends.

Recipe brought to you by:

Chef Maka Kwon