



Sausage & Potato Skillet Meal

directions

1. In a large saucepan add potatoes and cover with 1 inch of cold water. Add 1/4 teaspoon of the salt. Bring to a boil over high heat.
2. Cook until potatoes are fork-tender, 3 to 4 minutes. Drain the potatoes. Set aside.
3. Brown sausage in a skillet over medium heat, breaking into chunks with a spatula or spoon.
4. Pour olive oil over cut sweet & baby potatoes pieces, add salt & pepper, mix evenly.
5. Add potato mix to the skillet with the browned sausage.
6. Add bell pepper pieces, onion, garlic and red pepper flakes to the potato-sausage skillet mix.
7. Return skillet to a medium high heat. Spread contents evenly over bottom and cook until potatoes are brown and peppers are tender. 5 minutes or more. Stir occasionally.
8. Remove from heat. Stir in parsley and squeeze lemon juice over mix if desired.

4 <i>servings</i>	20 min <i>prep time</i>	10 min <i>cook time</i>
ingredients 1 lb. Swaggerty's Farm Sausage 1/2 pound baby potato medley, cut in half or 1-inch chunks 1/2 pound sweet potatoes, cut into 1-inch chunks 1 medium red bell pepper, cored, seeded, and cut into 1-inch pieces 2 tablespoons olive oil 3/4 teaspoon salt, divided 2 cloves garlic, minced 1/4 teaspoon fresh ground black pepper 1/2 teaspoon red pepper flakes 1 medium lemon (optional) Fresh parsley leaves		

To Serve

Stir in parsley and squeeze lemon juice over mix if desired.

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