

Turkey Polish Sausage and Peppers

Savannah · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

Red and yellow peppers are sauteed with mushrooms zucchini and turkey kielbasa for a great tasting and colorful meal This light and delicious recipe is my familys favorite I hope it will be yours too

Ingredients

- - 2 tablespoons olive oil - 2 medium yellow bell peppers
- seeded and diced - 2 medium red bell peppers
- seeded and diced - 1 pound fresh mushrooms
- sliced - 1 small onion
- chopped - 2 medium zucchini
- cubed - 3 tablespoons minced garlic - 1 tablespoon steak seasoning - 1 tablespoon onion powder - 1 (16 ounce) package turkey kielbasa
- sliced - 1 tablespoon balsamic vinegar
- or to taste - grated Parmesan cheese for topping

Instructions

1. Heat olive oil in a large skillet over medium-high heat. Stir in red and yellow bell peppers
2. mushrooms
3. zucchini
4. onion
5. and garlic. Season with steak seasoning and onion powder; reduce heat to low
6. cover
7. and cook until vegetables are tender
8. about 10 minutes. Stir in sausage; cook
9. stirring occasionally
10. for 10 minutes. Just before serving
11. add a splash of balsamic vinegar
12. and sprinkle liberally with Parmesan cheese.