



Griddle Sausage and Veggies

Yields: 4 servings

Prep time: 10 min

Cook time: 45 min

INGREDIENTS:

- 2 tablespoons of olive oil
- 5 links of Italian raw sausages
- 4 different colored bell peppers
- 1 red onion
- 1 small bag of baby red potatoes
- salt and pepper to taste

TOOLS:

- [Chantal Induction 21 Steel Heavy-Gauge Tri-ply Griddle with Ceramic Coating](#)





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PROCESS:

1. Drizzle 1 tablespoon of olive oil onto the Chantal griddle and pre heat the oven to 400° F.
2. Slice the onion and de-seed the bell peppers.
3. Cut up the bell peppers into 1½ inch pieces. Cut each of the potatoes in half.
4. Place the potatoes face down on one side of the griddle. Also, place your sausages on the other side of the griddle.
5. Bake for twenty minutes.
6. Next, remove the griddle from the oven so you can flip the sausages and add the onions and bell peppers. Drizzle the other tablespoon of olive oil on top of the peppers and onions at this point.
7. Place back into the oven for another twenty five minutes.
8. Take your griddle out of the oven and allow to cool.
9. Once cooled, plate your sausage and veggies.

Enjoy the meal AND the clean-up!