



sunsetgourmet.ca



SKILLET SAUSAGE AND VEGETABLE DINNER

- 2 Tbsp. olive oil
- 6-8 chicken, pork or beef sausages
- 2 peppers, sliced
- 1 small red onion, sliced
- 1 yellow zucchini, sliced
- 2 Tsp. **Sunset Seasoned Salt**
- 1 Tbsp. **Maple Chili Crunch Seasoning**

Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. Once it's hot and shimmering, add sausages. Cook them evenly, turning so they get browned on all sides—about 5 minutes. When they're nicely golden, remove them from the skillet, discard any liquid. In the same skillet, pour in the remaining olive oil. Toss in the sliced bell peppers, onions and zucchini; season with Sunset Seasoned Salt. Slide the sausages back into the skillet, adding Maple Chili Crunch Seasoning and mix everything



- **Maple Chili Crunch Seasoning**
- **Harvest Roasting Seasoning Blend**