

SAUSAGE, PEPPERS AND ONIONS IN A CRUSTY BREAD BOWL

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4-6 servings

¼ cup extra-virgin olive oil
1 pound sweet Italian turkey sausage
2 red bell peppers, sliced
2 yellow onions, sliced
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
½ teaspoon dried oregano
½ cup chopped fresh basil leaves
4 garlic cloves, chopped
2 tablespoons tomato paste
1 cup marsala wine
1 15 ounce can diced tomatoes
¼ teaspoon red pepper flakes, optional
1 large round loaf of crusty bread

Directions:

- Heat the oil in a heavy large skillet over medium heat
- Add the sausages and cook until brown on both sides, about 7-10 minutes
- Remove from the pan and drain
- Keeping the pan over medium heat, add the peppers, onions, salt, and pepper and cook until golden brown, about 5 minutes
- Add the oregano, basil, and garlic and cook 2 more minutes
- Add the tomato paste and stir
- Add the marsala wine, tomatoes, and red pepper flakes, if using
- Stir to combine, scraping the bottom of the pan with a wooden spoon to release all of the browned bits and bring to a simmer
- Cut the sausages into 4-6 pieces each, about 1 inch cubes
- Add the sausage back to the pan and stir to combine
- Cook until the sauce has thickened, about 20 minutes
- Cut the top of the bread off and hollow out the bottom piece to make a bowl
- Fill the bottom of the bread with sausage mixture and top with the rest of the bread
- Serve immediately