



Serves 6 - 8 people

Beginner Level

Peppers & Sausages

spice level: not spicy unless you choose spicy sausages



- 2 – 3 medium golden onions
- 3 to 4 large bell peppers (different colors make the dish more beautiful)
- 1 medium size fennel
- datterini tomatoes 600g- 800g
- ¼ cup olive oil
- Dry white wine 3/4 to 1 cup (The wine is for cooking. It doesn't need to be important or expensive.)
Wine ideas: : Vermentino, Trebbiano, Falanghina, Pinot Grigio
- 1 teaspoon oregano
- bunch of basil
- 8 - 10 sausages
- 2 teaspoons salt

Cut the bell peppers in long strips that are about ½ wide. Trim off the white fleshy interior of the bell pepper and discard the seeds. Next cut the onions into chunky strips also about ½ wide. Cut the fennel into thick chunks of about ½ inch and discard the hard core.

Arrange two cook cooking racks in the center of your oven. Pre-heat your oven to 400 degrees.

Put the cut pieces of bell pepper, fennel, and onion into a large bowl. Pour extra virgin olive oil over them, sprinkle some salt and mix everything with your hands. Make sure to coat each ingredient with the oil. Then transfer to a sheet pan or to a roasting tray. Be sure to give the vegetables space, do not crowd the ingredients or they won't brown. (If you have a small oven, do two rounds of roasting the vegetables.) Sprinkle with the oregano (optional).

On the second tray, pierce each sausage 2 times with a fork. Place them on the tray, giving each some space. Next put the tray of sausages and the tray of vegetables in the oven for 20 minutes.

After 20 minutes is complete, rotate the vegetables and lay the sausages on the vegetable mix. Sprinkle the tomatoes over everything, distribute them evenly. Pour the white wine over all the ingredients. Cook for another 25 minutes.

When the cooking time is complete, take the tray out of the oven. Use cooking shears to cut fresh basil over the mix.

Serve immediately and enjoy!