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