



Green Mountain Polish Sausage & Potato Skillet

PREPPING TIME: 15 MINS

COOKING TIME: 35 MINS

Ingredients

- 1 lb Green Mountain Polish Sausage, sliced
- 4 medium potatoes, peeled and diced
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 bell pepper, diced
- 1 teaspoon paprika
- Salt and black pepper to taste
- 2 tablespoons olive oil
- Chopped fresh parsley for garnish

Directions

- Heat olive oil in a large skillet over medium-high heat.
- Add the sliced Green Mountain Polish Sausage to the skillet and cook until browned on both sides, about 5-7 minutes. Remove sausage from skillet and set aside.
- In the same skillet, add the diced potatoes and cook until golden brown and slightly crispy, about 8-10 minutes, stirring occasionally.
- Add chopped onion, minced garlic, and diced bell pepper to the skillet. Cook until the vegetables are softened, about 5 minutes.
- Return the cooked Polish sausage to the skillet. Sprinkle paprika over the mixture and season with salt and black pepper to taste. Stir well to combine.
- Continue cooking for another 5-7 minutes, or until the sausage is heated through and the flavors are well combined, stirring occasionally.



- Garnish the Green Mountain Polish Sausage & Potato Skillet with chopped fresh parsley before serving.
- Serve hot and enjoy this flavorful and comforting dish as a satisfying meal for any occasion!
- This Green Mountain Polish Sausage & Potato Skillet is easy to make and packed with delicious flavors that the whole family will love.

Green Mountain Bacon Ends Macaroni and Cheese

