



Prep & Cook Time

35-40 minutes

Serves

6 people

Hofmann Kielbasa Sausage & Peppers Skillet

Ingredients

- › 2 tablespoons olive oil
- › 2 medium yellow bell peppers, seeded and diced
- › 2 medium red bell peppers, seeded and diced
- › 1 pound fresh mushrooms
- › 1 small onion
- › 2 medium zucchini
- › 3 tablespoons minced garlic
- › 1 tablespoon steak seasoning
- › 1 tablespoon onion powder
- › 1 pkg 14 oz **Hofmann Kielbasa**
- › 1 tablespoon balsamic vinegar, or to taste
- › Grated Parmesan cheese for topping

Directions

- * Heat the olive oil in a large skillet over medium-high heat.
- * Add the red and yellow bell peppers, mushrooms, zucchini, onion and garlic, and stir to cook evenly.
- * Season with steak seasoning and onion powder. Cover, and simmer for about 10 minutes.
- * Add the Hofmann Kielbasa to the skillet, and continue to cook, stirring occasionally, for another 10 minutes. If you prefer to brown your Kielbasa prior to placing it in the skillet, grill or cook stove-top for approximately 8 minutes, rotating them every few minutes.
- * Just before serving, add a splash of balsamic vinegar, and sprinkle liberally with Parmesan



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