



*Sausage and Peppers... my favorite ballpark cuisine, even if I do usually end up with mustard on my shirt. Here's a play on a classic. I pitch in broccoli (because I love broccoli) and the crunchy kale bite is a home run. Step up to the plate!*

### **Fenway Hot Dish**

I call this “Fenway Hot Dish” because it evokes memories of trips to the ballpark, the very best part of which is always the sausage and peppers sandwich. It’s also the kind of dish you might see at a potluck.

Using chicken sausages cuts down dramatically on prep and cooking time and is arguably a healthier choice, but I certainly won’t judge if you want to try this recipe with Italian sausages – just make sure to cook Italian sausages thoroughly as the links typically are raw when purchased.

Serves 2. Scale up for more, allowing 2 sausages per person.

### **Ingredients**

1 package pre-cooked chicken sausages (4 links)

¾ large onion, cut into chunks

½ large red bell pepper, cut into chunks

½ large green bell pepper, cut into chunks

2 cups broccoli florets, bite-size

2 cups kale, torn into bite-size pieces

2 Tablespoons canola oil

Kosher salt

Preheat oven to 350 degrees F.

Heat the canola oil in a large skillet over medium high. Add the sausages and brown them all around. They don’t need to be “cooked,” as they come pre-cooked. Just get some nice color on them for eye appeal.

Remove the sausage and into the same pan add the onions, peppers, and broccoli with a nice pinch of salt. Saute for 2 to 3 minutes. Let the veggies stay crispy because they will continue to cook in the oven.

Pour the veggies into a medium-size baking dish. I use a 1.7 quart Le Creuset oval gratin dish. Cut the sausage links into thirds, as this will help them heat faster and more evenly. Nestle the sausage pieces into the vegetables.

Place the kale along the inside edge of the baking dish. It will get nice and crispy!

Cover the dish with foil and bake for 15 minutes. Then remove foil and bake uncovered for 10 more minutes or until the sausage is hot.

Note: The dish can be assembled in advance of baking and held in the fridge. Just allow more time for warming.

Spoon on to a plate – or – in a bun or on a roll! Spicy mustard on the side adds a ballpark feel!

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