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QUICK SAUSAGE & GERMAN POTATO SALAD SKILLET

SERVES: 4 SERVINGS | PREP & COOK TIME: 20
MINUTES

INGREDIENTS

- 2 teaspoons olive or vegetable oil
- 1 medium red or yellow onion, cut into 1/2-inch thick wedges
- 1 cup chopped red bell pepper
- 3/4 pound pre-cooked smoked chicken or turkey sausage links*
- 1 can (15 ounces) READ German Potato Salad
- 1/4 teaspoon cracked black pepper
- Chopped parsley, optional

INSTRUCTIONS

1. Heat oil in large skillet over medium heat until hot. Add onion and bell pepper. Cook and stir 1 minute. Add sausages; continue cooking 5 minutes until browned and heated through, turning occasionally. Remove sausages from skillet.
2. Add potato salad and black pepper to skillet. Stir to combine with onion mixture. Return sausages to skillet. Cook 2 to 3 minutes to heat through. Sprinkle with parsley, if desired.

FIND IT ONLINE:

<http://www.readsalads.com/recipes/quick-sausage-german-potato-salad-skillet>

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