

Dianne's Italian Sausage and Peppers

From the Kitchen of Dianne Diffey Ledet

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2 packages link Italian sausage (one sweet, one hot)
1-2 medium onions, cut in strips
4 large green bell peppers, cored, seeded, cut in strips
3 cups Marinara sauce
Loaf of crusty Italian or French bread

Slice sausage links about 1/2-inch thick. Place sausage in a large skillet and cook, stirring often, until sausage is evenly browned. Add onion strips and cook until onions are translucent.

Stir in marinara, bring to a boil and then lower heat to simmer, cover and cook for 30 minutes. Stir in peppers and cook for an additional 10 minutes. Serve with crusty bread.

Source: <http://deepsouthdish.com>

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