

Sausage and Potato Casserole



PREPARATION TIME

15 minutes



COOKING TIME

50 minutes



PERFECT PARTNER

rye bread



Fresh basil is expensive except during the summer months. Buy large bunches, then chop leaves and mix with oil to make a paste. Freeze paste up to 6 months and use to flavor stews and casseroles.

SHOPPING LIST

- Italian sausage • fresh basil
- russet potatoes • tomatoes
- bell peppers

ON HAND

- onion

Sausage and Potato Casserole

INGREDIENTS

- 1½ pounds mild Italian sausage
- 1 red bell pepper
- 1 green bell pepper
- 2 medium russet potatoes
- 1 small onion, chopped
- 1 (28-ounce) can chopped tomatoes
- 1 tablespoon chopped fresh basil or 1 teaspoon dried basil

SERVES **6**

COOKIN'
Express

- Save up to 15 minutes of baking time by sautéing the mixture in step 3 over high heat for 5 minutes.

Make Ahead

This casserole can be prepared and refrigerated 8 hours ahead. Reheat in a 350°F oven before serving.

♦ VARIATION

If you like a hot and spicy dish, add 1 teaspoon crushed red pepper flakes during step 3.

- 1** Preheat oven to 375°F. Grease a large casserole dish. Cut sausage into 2-inch pieces. Cut bell peppers into ¼-inch slices.



- 2** Cut potatoes into quarters lengthwise. Cut quarters into halves. Place in a microwave-safe casserole. Microwave on HIGH for 4 minutes.

- 3** Combine sausage, bell peppers, potatoes, onion, undrained tomatoes and basil in a large bowl; mix well.



- 4** Spoon sausage mixture into prepared casserole dish. Cover with foil; cut a slit in the center. Bake until cooked through, about 50 minutes.