

Mix It Up! with Gina

Gina's Recipe of the Week

Premio Chicken Sausage Bake

Don't forget that Father's Day is on Sunday, June 16th! Premio Chicken Sausage is on sale at Foodtown this week so pick some up to cook my Chicken Sausage Bake for Dad. Hot and spicy chicken sausage, hearty vegetables and plenty of flavors, make this a dish that he is sure to enjoy. If Dad's not into spicy foods, substitute Premio Sweet Italian Chicken Sausage instead. Happy Father's Day! -Gina



Prep Time: 15 mins | Ready In: 45 mins | Servings: 4-6

Mix It Up...

In a large sauté pan with lid, add 2 tablespoons of olive oil on medium high heat.

Add chicken sausage and cover with lid. Cook for 8 to 10 minutes on each side, until golden brown. Remove the sausage and cut into 1 inch pieces and then return to pan.

In a large bowl, add cut potatoes, squash, corn and peppers. Add the remaining 2 tablespoons of olive oil. Add ½ teaspoon of minced garlic, 1 teaspoon of marjoram leaves, 1 teaspoon of minced onions, ½ teaspoon of fresh ground pepper, ½ teaspoon of salt, 1 teaspoon of basil leaves, ¾ teaspoon of parsley flakes, ½ teaspoon of paprika and mix to coat.

Add the mixture to the pan with the sausage and pour ½ cup of water and ½ cup of birch beer. Cover and cook for 20 to 25 minutes or until the potatoes and squash are soft.

Serve with your favorite salad.

Ingredients

- (1) 14 Oz. Pkg. Premio Chicken Sausage (Hot & Spicy)
- 5 Red Potatoes, skin on, cut into quarters
- 2 Large Green Squash with skin, cut into thick slices
- 2 Ears Fresh Corn on the Cob, cut into thick slices
- Red & Orange Peppers, sliced
- ½ Tsp. Minced Garlic
- 1 Tsp. Marjoram Leaves
- 1 Tsp. Minced Onions
- ½ Tsp. Fresh Ground Pepper
- ½ Tsp. Salt
- 1 Tsp. Basil Leaves
- ¾ Tsp. Parsley Flakes
- ½ Tsp. Paprika
- 4 Tablespoons Olive Oil
- ½ Cup Water
- ½ Cup Birch Beer Soda

Stop by Foodtown to pick up all of your ingredients to make this dish!