

20 Minute Smoked Sausage, Potatoes, Onion, Bell Pepper [Skillet Recipe]

<https://youtu.be/rY2B1JOOxA>

Ingredients:

1 package smoked sausage
4-6 medium potatoes
1/2 red onion
1/2 white or yellow onion
1/4 red bell pepper
1/4 green bell pepper
1/4 orange bell pepper
1/4 cup cooked and crumbled bacon
1 tablespoon onion powder
1 tablespoon garlic powder
2 tablespoons butter
2 tablespoons cooking oil
salt and black pepper to taste
1 teaspoon Red Pepper Flakes



Instructions:

Cut and peel potatoes and place in cold water
Chop bell peppers and Slice smoked sausage and set aside
Heat skillet, add cooking oil and cook sausage until they start to turn brown
Remove from skillet and set aside
Add potatoes to same skillet and cook until golden brown and tender
Add butter to skillet, then add onion powder, garlic powder, thyme, salt and pepper
Add bell peppers and onions, stir and cook until just tender
As the peppers and onions cook add a pinch of red pepper flakes if using
Next, add in crumbled bacon and smoked sausage
Wet a lid for your skillet, shake off excess water and put the top on the skillet, let it sit with the wet top on for at least 5 minutes ENJOY!