



#MakeItGAP

RECIPES

GRILLED SAUSAGE AND PEPPERS WITH GARLIC AIOLI

YIELD: Serves 4

INGREDIENTS:

SAUSAGE AND PEPPERS:

1 package mild Italian chicken sausages
2 bell peppers, *cut into slices*
Half of an onion, *cut into slices*
1/2 Tbsp. roasted garlic herb grill seasoning
Olive oil, lemon juice and salt
4 brioche hot dog buns

GARLIC AIOLI:

1/4 cup mayonnaise
1/2 tsp. organic garlic paste
1/4 tsp. organic basil stir in paste (*optional, or sub fresh herbs*)
Salt and lemon juice to taste

PREPARATION:

Whisk aioli in a small bowl. Set aside.

Toss peppers and onions with the garlic herb seasoning (or whatever other spices you want). Drizzle with enough oil so they won't stick on the grill.

Place sausages directly on the grill. Place peppers and onion slices in a grill basket or a cast iron pan on the grill. Grill both until you get nice grill marks and the veggies are soft. At the end of grilling time, add the brioche buns, cut side down, to get them toasty.

Transfer peppers to a bowl and toss with lemon juice, more olive oil as needed, and salt and pepper to taste.

Serve each grilled chicken sausage on a toasted bun with a scoop of grilled peppers and a swizzle of your aioli. Use extra aioli for dipping if desired.

Recipe adapted from pinchofyum.com.com