

Bratwurst with Peppers and Onions



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Peppers and Onions Recipe

If you're lucky enough to have leftovers, wrap hoagies in foil, and reheat in a 350° oven for 15 minutes

Ingredients

- 2 large red bell peppers, cut into strips
- 1 large yellow bell pepper, cut into strips
- 2 large sweet onions, cut into strips
- 1 tablespoon olive oil
- 1 teaspoon kosher salt
- $\frac{1}{4}$ teaspoon freshly ground black pepper
- Vegetable cooking spray
- 6 fresh bratwurst sausages (about 1 1/2 lb.)
- 6 hoagie rolls, lightly toasted and split

Method

1. Preheat oven to 375°. Toss together first 6 ingredients in a large bowl; spread mixture in an even layer in a lightly greased (with cooking spray) heavy-duty aluminum foil-lined

sheet pan.

2. Pierce each sausage 6 times with a wooden pick. Place sausages 3 to 4 inches apart on pepper mixture.

3. Bake at 375° for 40 minutes; increase oven temperature to broil. Broil 6 to 8 minutes or until browned, turning sausages halfway through.

4. Place 1 sausage in each roll, and top with desired amount of pepper mixture.

Notes

15 WW Freestyle SmartPoints for serving using wheat bolillo rolls and Kroger Classic Bratwurst

Prep

- Prep: 15 Minutes
- Total Time: 60 Minutes

Source: Southern Living (6 servings)