



Westinghouse

## Game Time Sausage & Peppers

### Ingredients

- 2 lbs. sweet or hot Italian sausage
- 2 yellow onions, chopped
- 1 green bell pepper, cut into 2" pieces
- 1 red bell pepper, cut into 2" pieces
- 1 yellow bell pepper, cut into 2" pieces
- 2 bay leaves
- 4 cloves garlic, minced
- 16 or 20 oz of tomato sauce
- ½ cup water
- 1 tablespoon. dried parsley
- ½ teaspoon. dried oregano
- ½ teaspoon. dried basil
- ½ teaspoon. salt
- 1/8 teaspoon. black pepper

### Directions

1. Slice sausage into 1/2 inch pieces. Preheat your Westinghouse CTChef™ Multi-Cooker.
2. Press MENU button until the “—” points to “Sauté”. Press FOOD SELECT button and choose meat. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. 20 minutes is usually good for pre-heat and sauté.
3. After cooker has preheated for five minutes, add sliced sausage and sauté for remaining time while stirring occasionally. Next add remaining ingredients.
4. Program your CTChef™ to slow cook by “Slow Cook setting by Pressing MENU button until the “—” points to “Slow Cook”. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. I use 3-4 hours for this recipe.
5. Close lid and let simmer until Game time!

### Chef Rick Tip

Serve in a nice baguette or over fresh cooked pasta. Use your CTChef™ Multi-Cooker to also make perfect Pasta. Simply add pasta & water, close lid. Press **MENU** button until the “—” points to “**PASTA**”. Press **ON/START** button to begin cooking. The cooker will beep and the indicator light on the ON/START button will stop blinking.

