



Chicken Sausage & Peppers

with Pesto Mayo & Grilled Bread



20-30min



4 Servings

This new spin on sausage and peppers, chicken sausage, mini sweet peppers, and red onions are skewered and grilled until juicy and light charred. But what makes this dish stand out is the pesto mayo, perfect for dipping the sausage, veggies, and grilled crusty bread in.

What we send

- mini sweet peppers
- chicken sausage links
- arugula
- red onion
- basil pesto ⁷
- wooden skewers
- mayonnaise ^{3,6}
- mini French rolls ¹

What you need

- kosher salt & ground pepper
- red wine vinegar

Tools

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 62g, Carbs 46g,
Proteins 31g



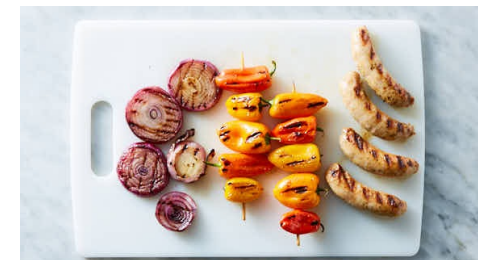
1. Prep ingredients

Light a grill, if using. In a shallow bowl or loaf pan, cover **wooden skewers** by ½ inch water. Peel **onion**, then cut crosswise into ½-inch thick rings, keeping rings in tact.



2. Prep veggies & sausages

In a medium bowl, toss **whole mini peppers** with **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Thread onto **wooden skewers**. Brush **onion slices** lightly with **oil** and season with **a pinch each salt and pepper**. Drizzle **sausages** with oil.



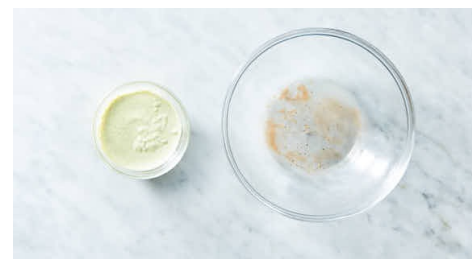
3. Grill veggies & sausages

Lightly brush grill grates or grill pan with **oil** and heat over high, if using. Transfer **onions, pepper skewers, and sausages** to the grill or grill pan. Reduce heat to medium-high and cover. Grill, turning occasionally, until vegetables are tender and sausages are cooked through, 10-15 minutes. Transfer to a platter and cover to keep warm.



4. Grill rolls

Halve **rolls** lengthwise and generously brush cut-sides with **oil**. Transfer to grill or grill pan and cook, turning occasionally, until lightly charred, 1-2 minutes per side.



5. Season mayo & vinaigrette




In a small bowl, stir together **all of the mayonnaise** and **¼ cup of the pesto** (save rest for own use). Season to taste with **salt** and **pepper**. In a medium bowl, whisk together **1½ teaspoons vinegar** and **1½ tablespoons oil**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Add **arugula** to the medium bowl with **vinaigrette** and toss to combine. Serve **sausages, pepper skewers, onions, and grilled bread** with **salad** alongside. Pass **pesto mayo** at the table for dipping. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**