## **Prawns and Sausage Sauté**

April 12, 2022

2 lbs. Prawns

2 pkgs Hillshire Farm Smoked Turkey Sausage, sliced (or any sausage i.e., smoked pork, beef, or chicken sausage)

1 cup chopped red and yellow onions, diced

¾ cup chopped celery, sliced

2 cups green, red, and yellow bell peppers, sliced

5 garlic gloves minced

1 jalapeno pepper, seeded and minced

1 cup green onions

2 Tbsp olive oil

2 Tbsp chopped parsley

Chicken broth

Sauté sausages in olive oil about 6 minutes, remove and set aside

Add onions, peppers, celery, and sauté about 4 minutes until slightly tender

Add minced garlic and jalapeno pepper and sauté about 1 minute. Remove and set aside

Add prawns to skillet and cook until slightly pink

Add everything back into skillet with ½ cup of chicken broth and simmer about 15 minutes.

Sylvia Alexander