



SAUSAGE AND PEPPER MUFFINS

Prep: 10 min, Cook: 20 min.

- 11 ounces sweet or hot Italian sausage, sliced in 1/2 inch pieces
- 1-1/4 large green bell peppers, seeded and cut in thin strips
- 3/4 large onion, sliced
- 1 cup spaghetti sauce
- 4 English muffins, split and toasted



Brown sausage over medium high heat in large skillet. Drain all but 2 tsp. fat. Add green peppers and onion. **Sauté** about 10 minutes or until sausage is cooked. Add spaghetti sauce and **simmer** 10 minutes. Spoon on bottom muffin halves. Top with remaining muffin halves. **The recommended wine is: Beaujolais.**

*Taste the
Tradition*

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3632 SOUTH THIRD STREET • PHILADELPHIA, PA 19148-5331

T: 215-465-3902 • F: 215-463-9002

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