

Italian Chicken Sausage and Peppers

Ingredients

- 1 red bell pepper, cut into 1-inch pieces
- 1 yellow bell pepper, cut into 1-inch pieces
- 1 orange bell pepper, cut into 1-inch pieces
- 1 green bell pepper, cut into 1-inch pieces
- 1 large sweet onion, cut into thin wedges
- 2 cups grape tomatoes
- 2 tablespoons olive oil, divided
- 1 tablespoon balsamic vinegar
- ¼ teaspoon Italian seasoning
- ¼ teaspoon salt, divided
- ¼ teaspoon ground black pepper, divided
- Half of Parisian loaf, thinly sliced
- 1 (12 ounce) pkg cooked Italian chicken sausage, sliced diagonally into thirds
- 1 tablespoon snipped fresh oregano

Instructions

Arrange 2 racks in middle and upper thirds of oven and preheat to 425 degrees F (220 degrees C). Line two 10x15-inch baking pans with foil.

Toss bell peppers, onion, and tomatoes together in a large bowl with 1 tablespoon oil, balsamic vinegar, Italian seasoning, 1/8 teaspoon salt, and 1/8 teaspoon black pepper. Transfer to one of the prepared pans.

Roast in the preheated oven for 30 minutes.

Meanwhile, drizzle bread slices with remaining olive oil and sprinkle with remaining salt and black pepper. Arrange on the other prepared pan.

Remove the vegetables from the oven; push to one side of the pan. Add sausage to the exposed portion of the pan.

Roast until vegetables are tender and sausage is heated through, 10 to 15 minutes more, adding the pan with bread in the last 5 minutes of roasting time. Sprinkle vegetables and sausage with oregano and serve with bread.