



**Palatable**

# Kielbasa, Peppers, Onions, and Potato Bake

🕒 Prep: 10m · Cook: 25m · Total: 35m

👤 4-5

## Ingredients

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- 1/4 cup olive oil
- 2 packages of 13oz Kielbasa
- 4 large potatoes
- 2 large green bell peppers
- 2 large red bell peppers
- 1 large onion diced
- 1/2 cup white wine
- 1/2 cup chicken stock
- 1 teaspoon Italian Seasoning
- salt
- pepper

## Instructions

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1. Preheat oven to 400 degrees F
2. Thickly Dice Potatoes, Peppers and Onions.
3. Pour 1/4 cup of olive oil into the skillet, and cook the potatoes, stirring occasionally, until browned, about 10-15 mins minutes. Add salt and pepper to taste
4. Place the potatoes into the baking dish, leaving some oil in the skillet (add 2 tsp if needed)
5. Cook and stir the green and red peppers and onions in the hot skillet until they are beginning to soften, about 5-8 minutes. Salt and pepper to taste
6. Add the vegetables to the baking dish.
7. Heat 2 teaspoons olive oil in a large skillet over medium heat, and cook and stir the kielbasa until browned.
8. Transfer the cooked kielbasa to a large baking dish.
9. Pour wine and chicken stock over the vegetables and kielbasa, and sprinkle with Italian seasoning.
10. Gently stir the kielbasa, potatoes, and vegetables together.
11. Bake in the preheated oven until hot and bubbling, 20 to 25 minutes. Watch for browning on top.

## Notes

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Recipe altered from Italian sausage to kielbasa

🔗 Source: <https://www.allrecipes.com/recipe/214500/sausage-peppers-onions-and-potato-bake/>

