Italian Sausages with Grilled Peppers & Onions



Ingredients

6 fresh Italian pork sausages, hot or mild
3 red, yellow and/or orange bell peppers, seeded and cut into thick strips
1 large red onion, cut into thick slices
1 Tbsp / 15 mL canola oil
6 crusty buns, sliced

Directions

1. Preheat barbecue on high; reduce heat to medium-low. Grill sausages 10-12 minutes or until instant-read meat thermometer registers 160°F. Turn often.
2. Meanwhile, in large bowl, toss pepper strips and onion slices in canola oil. Place peppers and onions directly on grill. Cook over medium heat, turning occasionally, about 15 minutes. Vegetables should be grill marked and tender.
3. Transfer sausages to a platter, tent with foil and let rest 5 minutes.
4. Serve sausages in buns with grilled vegetables and your favourite condiments.

Additional Info

- **Cut:** Sausage
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 20
- **Number of Servings:** 6