

Italian Sausage and Pepper Casserole - A Cheesy One-Pan Dinner You'll Crave

Italian Sausage and Pepper Casserole



OVEN
375°F

TIME
7 min

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SAVE
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INGREDIENTS

- 1 pound Italian sausage (mild or spicy)
- 1 onion, diced
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 yellow bell pepper, sliced
- 2 cloves garlic, minced
- 1 can diced tomatoes (14.5 oz)
- 1 cup shredded mozzarella cheese
- Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 375°F (190°C).
- 2.** Cook the Sausage: In a large skillet over medium heat, cook Italian sausage until browned and crumbled. Drain any excess grease.
- 3.** Add Veggies: Add in the diced onion, sliced bell peppers, and minced garlic. Cook until the vegetables are softened, about 5-7 minutes.
- 4.** Stir in Tomatoes: Pour in the can of diced tomatoes and season the mixture with salt and pepper. Simmer for 2-3 minutes to blend flavors.
- 5.** Assemble the Casserole: Transfer the sausage and pepper mixture to a 9x13-inch casserole dish. Top evenly with shredded mozzarella cheese.
- 6.** Bake: Place in the oven and bake for 20-25 minutes, or until the cheese is melted, bubbly, and lightly golden.
- 7.** Serve: Let rest for 5 minutes before serving. Garnish with fresh basil or parsley if desired.

SWAPS & NOTES

Sausage Options : Use chicken or turkey sausage for a lighter version.

Cheese Additions : Mix mozzarella with provolone or parmesan for extra flavor.

Add More Veggies : Mushrooms or zucchini make great additions.

Make It a Meal : Serve over pasta, rice, quinoa-or stuff it into hoagie rolls for sausage-and-pepper subs! ???
Instructions 1.

TIPS FOR SUCCESS

Use a broiler blast for the last 2 minutes for extra cheese browning.

Slice peppers thinly for even cooking and a soft texture.

Double the batch -it reheats beautifully for meal prep. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

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