



ITALIAN SAUSAGE BAKE

INGREDIENTS

- 1 lb. Firsthand Foods Sweet Italian Sausage
- 1 large Fennel bulb, halved & sliced
- 1 Red bell pepper, seeded & sliced
- 1 Green bell pepper, seeded & sliced
- 6 large Garlic cloves, sliced in half
- 5 sprigs Fresh rosemary
- 4 tbsp. Olive oil
- 2 tbsp. Balsamic vinegar
- Salt & pepper

DIRECTIONS

- 1.** Preheat oven to 375° F.
- 2.** Cut each sausage into 3 small pieces, about 2 inches long. Place on a baking sheet.
- 3.** Arrange the fennel, peppers, garlic, and rosemary around the pan. Drizzle the olive oil over all of the ingredients. Sprinkle with salt and pepper to taste.
- 4.** Place on the middle rack of the oven and bake for 35 minutes or until sausages are firm and thoroughly cooked.
- 5.** Drizzle the balsamic vinegar over the sausages and vegetables. Serve with creamy polenta.