

Italian Sausage with Peppers, Onions, Tomatoes & Polenta

Ingredients

- ¼ cup extra-virgin olive oil
- 12 oz grape tomatoes
- 1 onion, halved and sliced thin
- 1 red bell pepper, stemmed, seeded, and cut into ¼ inch-wide strips
- 1 garlic clove, minced
- 1 tsp minced fresh rosemary
- Salt and pepper
- 1 pound sweet or hot Italian sausage
- 1 (18 oz) tube cooked polenta, sliced in half lengthwise
- 1 oz Parmesan cheese, grated, about ½ cup
- 2 Tbsp chopped fresh basil



Preparation

1. Adjust oven rack to upper-middle position and heat oven to 450°
2. Brush rimmed baking sheet with 1 tablespoon oil.
3. Toss tomatoes, onion, bell pepper, remaining 3 tablespoons oil, garlic, rosemary, ½ teaspoon salt, and ¼ teaspoon pepper together in large bowl
4. Scatter tomato mixture evenly over half of prepared sheet
5. Place sausages and polenta, cut side down, on empty side of sheet
6. Roast until sausages are browned and reach 160°, 25-30 minutes, flipping halfway through roasting
7. Remove sheet from oven and heat broiler
8. Turn polenta over and sprinkle with Parmesan
9. Broil polenta and sausages until Parmesan is bubbly and beginning to brown, 3-5 minutes
10. Remove sheet from oven, transfer polenta to cutting board, and slice into 1 inch thick pieces
11. Sprinkle basil over polenta and serve with sausages and tomato mixture