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| **https://lh6.googleusercontent.com/ESIBU0Ld--XqRys9CDIy5FIFBGyU6FK3cIYrXgePBYQANmeP2Lb2F-YS0SmF4_88TnPQfQHflwrX32ZY7vaMXCsY0OYTBr1RLV8Aidowbh-cVFPNh4EJkErApl3G8oAUdsUaMEEKKielbasa with Peppers and Potatoes**  *Prep Time: 10 Minutes, Cook Time: 30 Minutes*  **Ingredients:**   |  |  | | --- | --- | | 1T | Our Family Fresh Vegetable Oil | | 1 | Red Bell Pepper, sliced | | 1 | Yellow Bell Pepper, sliced | | 16 oz | Package of Smoked Kielbasa, diced | | 6 | Medium Red Potatoes, diced | |  |  |   **Directions:**  Heat the oil in a saucepan over medium heat. Place kielbasa and potatoes in the saucepan. Cover, and cook 25 minutes, stirring occasionally, until potatoes are tender. Mix red bell pepper and yellow bell pepper into the saucepan, and continue cooking 5 minutes, until peppers are just tender. |

