



Smoked Kielbasa Sausage Jack-o-Lanterns

total time: 25 min | servings: 4 | \$3.24 per serving*

INGREDIENTS

- 2 pkg Bar-S Smoked Polska Kielbasa Sausage
- 12 small red potatoes, chopped
- 2 bell peppers, chopped
- 4 bell peppers, leave whole
- 2 medium-sized onion, finely chopped
- ½ cup shredded cheese
- 2 Tbsp olive oil
- 2 tsp garlic salt
- 2 tsp oregano
- 1 tsp dried basil
- Fresh basil leaves, for garnish

GET COOKING

1. Wash and prepare potatoes.
2. Cut sausage lengthwise and chop into bite-sized pieces.
3. Chop onion and bell pepper, place in bowl and set aside.
4. Pour olive oil into warmed skillet and add potatoes. Cook until soft and translucent.
5. Add remaining ingredients. Sauté until sausage and vegetables are lightly browned.
6. With one full orange bell pepper, cut off the top horizontally, keep the top for presentation.
7. Carefully take out the inside of the bell pepper and seeds.
8. Cut out two triangles into the bell pepper for eyes and jagged lines for a mouth.
9. Fill the pepper with the kielbasa mixture and serve immediately.
10. Top with cheese and garnish with fresh basil leaves if desired.