



Back Forty Farms Country Skillet

Ingredients

- 1-2 TBSP OLIVE OIL
- 1 MEDIUM ONION, DICED
- 1 RED PEPPER, DICED
- 8-10 SMALL POTATOES
- 1 BUNCH KALE
- 1 LB CHICKEN SAUSAGE
- 1-2 CLOVES GARLIC, CHOPPED
- 2 TSP FRESH THYME
- 1/2 CUP WATER/BROTH
- SALT & PEPPER

Prep Time

- PREP | 10 MINUTES
- COOK | 25 MINUTES
- READY IN | 35 MINUTES
- SERVES | 4 PEOPLE

Directions



1

HEAT LARGE SKILLET WITH OIL OVER MEDIUM-HIGH HEAT.

2

HALVE/QUARTER POTATOTES AND ADD TO SKILLET. SEASON WITH SALT, PEPPER & THYME. COOK FOR 5 MINUTES, STIRRING FREQUENTLY.

3

ADD 1/2 CUP WATER OR CHICKEN BROTH TO PAN. COVER AND COOK FOR ANOTHER 5 MINUTES OR UNTIL POTATOES BEGIN TO SOFTEN.

4

CRUMBLE SAUSAGE AROUND THE PAN AND BROWN FOR ABOUT 5 MINUTES. REMOVE SAUSAGE FROM CASING IF USING WHOLE SAUSAGES.

5

WHILE SAUSAGE IS BROWNING, REMOVE RIBS FROM KALE AND CHOP

6

ADD ONION, RED PEPPER AND GARLIC TO SKILLET AND MIX TOGETHER. COOK UNTIL ONIONS ARE TRANSLUCENT. STIR IN KALE AND COOK UNTIL BRIGHT, ABOUT 3 MINUTES.



FOR A LITTLE KICK, TRY HOT ITALIAN SAUSAGE!