



Southwest Sausage Nachos

Yield 1 serving (shareable appetizer)

<u>Ingredients</u>	<u>Amount</u>
Hillshire Farm® Mesquite Jalapeño Smoked Sausage #23466, sliced	1 link
Tortilla Chips	3 cups
Nacho Cheese Sauce, prepared, warm	3 oz
Red Bell Pepper, diced	1 T
Jalapeños, diced	2 T
Scallion, chopped (optional)	1 T
Sour Cream (optional)	2 T
Cilantro Sprig (optional)	1 each

Method

1. Heat the Smoked Sausage in a 325°F oven or sauté pan oven for 5 minutes, or in a microwave set on medium power for 45 seconds.
2. Pile tortilla chips onto a serving platter and drizzle with nacho cheese sauce.
3. Top with diced red pepper, diced jalapeños and the warm Smoked Sausage slices.
4. Finish with a dollop of sour cream, chopped scallions or fresh chopped cilantro and serve immediately.



Sicilian Sausage Omelet

Yield 1 serving

Ingredients

<u>Ingredients</u>	<u>Amount</u>
Butter	2 tsp, divided
Onions, diced	2 T
Red Bell Pepper, diced	1 T
Mushroom, sliced	2 T
Hillshire Farm [®] Italian Sausage #31104, sliced	1 link
Eggs, beaten	3
Feta Cheese, crumbled	2 T
Parsley	1 sprig

Method

1. Melt 1 tsp butter in a sauté pan or flat top grill.
2. Add the diced onions, red pepper and sliced mushrooms and sauté for 2-3 minutes.
3. Add the Italian Sausage and cook an additional 3 minutes.
4. In a non-stick omelet pan, cook the eggs until firm.
5. Top one side of the eggs in the pan with the onion, pepper, mushroom and sausage mixture.
6. Top with crumbled Feta cheese, fold the omelet in half and serve immediately.



Smoked Sausage Recipes – Entrées

Jalapeño Sausage Fajitas

Yield 1 serving

<u>Ingredients</u>	<u>Amount</u>
Hillshire Farm® Mesquite Jalapeño Sausage #11394, sliced	1 link
Red Bell Peppers, sliced	1 T
Green Bell Peppers, sliced	1 T
Onions, sliced	1 tsp
Flour Tortilla, 10"	1
Tomato Salsa	1 T

Method

1. In a sauté pan or flattop grill, heat the Smoked Sausage for approx. 3 minutes.
2. Add the red and green bell peppers and onions on medium heat and cook until the onions and peppers are golden brown.
3. Place the mixture piping hot in a cast iron serving dish alongside flour tortilla and tomato salsa.