



## *Garden Fresh Farm Recipes*

# **Cubanelle Peppers Stuffed with Sausage and Spinach**

This is one of our favorite summertime garden meals when the pepper plants are thriving during late summer and fall. The sweet peppers are ideal for stuffing and make a great meal.

### Ingredients:

#### Stuffed Peppers

- 2 large cubanelle peppers
- 2 links of Johnsonville Italian sausage
- 1 cup Italian bread crumbs
- 1 egg
- 1/2 cup chopped spinach
- 1 onion, diced
- 1 celery rib, diced
- 1/2 green bell pepper, diced
- 1 bay leaf

#### Sauce:

- 1 can (15oz) crushed tomato
- 1/4 cup red wine
- 2 cloves garlic
- 1 tsp oregano
- 1/2 tsp basil
- salt
- grated parmesan cheese

### Directions:

With a paring knife, carefully cut across the stem end of the pepper, then make a long slit running from that cut down to the end tip. You should be able to open the pepper up enough to pull out the guts. Trim away as much of the ribs and seeds as possible. Cubanelles aren't too hot to begin with, remove what you can.

Saute the onions, celery and bell pepper with the bay leaf in olive oil until soft. Discard the leaf and set sautéed veg aside. Peel casings off of the sausage, and throw the meat into a mixing bowl with the bread crumbs. Toss in the chopped spinach and add sautéed stuff and finally the egg. Use your hands, mix well. Pack the mixture into the pepper cavities, leaving the split facing up.

Mix all sauce ingredients in a saucepan, heat and reduce.

Put the peppers in an oven pan and cover with sauce, split still facing up, and bake in a preheated 350 degree oven for about one hour. Remove from oven and top with grated cheese to melt.