

Pickles and Sausage Stir Fry

A simple but flavorful stir fry with pickles and sausages as the star ingredients



Main Dish

15 min

Total time

Easy

Difficulty

182

kcal / serving

Ingredients

- 5 oz pork sausage, sliced
- 1/2 cup pickles, sliced
- 1/2 cup onion, chopped
- 1/4 cup bell pepper, chopped
- 2 cloves garlic, minced
- Salt and pepper, to taste
- 2 tsp olive oil

Steps

- 1 In a pan, heat olive oil on medium heat.
- 2 Then add in the sausage slices, frying until golden brown.
- 3 Add the onion, bell pepper, and garlic. Cook until softened, about 2 minutes.
- 4 Add the pickles and cook for an additional minute.
- 5 Add salt and pepper to taste and serve hot.