

Sausage and Onion Skillet Delight

This quick and savory dish combines juicy sausage with sweet caramelized onions, creating a hearty meal that's perfect for any time of the day. Serve it over rice or with crusty bread for a satisfying treat.


20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 sausage link (your choice)
- 1 medium onion, sliced
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Steps

- 1 Heat olive oil in a skillet over medium heat.
- 2 Add the sliced onion and cook until translucent and caramelized, about 5-7 minutes.
- 3 While the onions are cooking, slice the sausage into bite-sized pieces.
- 4 Push the onions to the side of the skillet and add the sausage pieces.
- 5 Cook the sausage until browned and cooked through, about 5-6 minutes.
- 6 Sprinkle garlic powder, salt, and pepper over the mixture, stirring to combine.
- 7 Cook for an additional 2-3 minutes, allowing the flavors to meld.
- 8 Serve hot, garnished with fresh parsley if desired.