

Savory Onion and Sausage Skillet

This hearty dish combines juicy sausage with sweet caramelized onions, creating a delightful medley of flavors. Perfect for a quick meal, it's easy to prepare and makes for a satisfying dinner.


20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 sausage link (your choice: pork, chicken, or plant-based)
- 1 medium onion, thinly sliced
- 1 tablespoon olive oil
- Salt and pepper to taste
- 1 teaspoon dried thyme
- 1 tablespoon balsamic vinegar
- Fresh parsley for garnish (optional)

Steps

- 1 Heat olive oil in a skillet over medium heat.
- 2 Add the sliced onions and sauté until they become soft and caramelized, about 8-10 minutes.
- 3 While the onions are cooking, slice the sausage into bite-sized pieces.
- 4 Once the onions are caramelized, push them to the side of the skillet and add the sausage pieces.
- 5 Cook the sausage until browned and heated through, about 5-7 minutes.
- 6 Stir the onions and sausage together, then season with salt, pepper, thyme, and balsamic vinegar.
- 7 Cook for an additional 2 minutes to meld the flavors.
- 8 Serve hot, garnished with fresh parsley if desired.