

Chicken and Sausage Scarpariello

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MMMM----- Recipe via Meal-Master (tm). v8.05

Title: Chicken and Sausage Scarpariello

Categories: Italian, Chicken, Sausage, Main dish

Yield: 10 Servings

3 lb Boneless chicken breasts
3 lb Sweet Italian sausage
2 lb Red/green peppers, sliced
2 md Onions, sliced
x Salt/pepper
1 sm Bottle sliced hot cherry
-peppers and juice
1/2 t Oregano
1/2 c Olive oil

Grill sausage and chicken breasts on a barbecue grill or broil in the oven, until slightly less than fully cooked. In a large skillet, heat olive oil and saute garlic, onions, green and red peppers, oregano, salt and pepper until mostly cooked. Cut sausage and chicken into bite-size pieces. Combine meats with peppers and onions. Add hot peppers and juice, stir, and continue to cook 10-15 minutes or until chicken is fork tender.

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