

# PRIZE WINNING SAUSAGE CHILI



**Serves:**  
7 cups



**Prep Time:**  
15 mins



**Cook Time:**  
1 hour



## INGREDIENTS

(500 g) pkg Marc Angelo Hot Italian Sausages	1
large onion, red pepper, chopped	1 each
clove garlic, minced	1
diced tomatoes, undrained	1 can
kidney beans, rinsed & drained	1 can
tomato paste	1 can
water	1/2 cup
chopped fresh parsley	1/2 cups
chili powder	1 tbsp
dried oregano leaves	1 tbsp
Salt & pepper to taste	
Gluten-free bread or buns	

## COOKING INSTRUCTIONS

- Remove casings from sausages.
- Sauté sausage, onion and garlic in large saucepan over medium-high heat, breaking up meat with back of a spoon for about 5 minutes or until no longer pink.
- Add remaining ingredients.
- Cover and simmer, stirring occasionally for 50 to 55 minutes.

## TIPS

- Try Marc Angelo Mild Italian or Turkey Sausages for less heat.
- For a healthier choice use Marc Angelo Extra Lean Turkey Sausages or Lean Pork Sausages.
- Serve with a garnish of shredded cheese, sour cream and chopped green onions.
- A gluten-free recipe.