

2 portions:

- ★ 1 Onion
- ★ 1 Bell pepper (not green)
- ★ 2 Hot Italian sausages (No mild / Hotdog sausage) (Raw)
- ★ 4 Garlic cloves.
- ★ A bit of olive oil
- ★ $\frac{1}{2}$ - 1 cup chicken stock (I use 1 TBSP Boullion instead)
- ★ 2 cups Cooked rice.

How to cut

Onion, bell peppers - long slices.

Sausage - coins

Garlic - Crushed / Sliced / w.e. just get small pieces

How to cook:

- bit of oil + Sausage coins (Sausage will release a lot of its own oil) → liquid gold
 - Cook till caramelized on both sides
- Add Garlic → 30 secs. + pepper (no salt yet.)
- Add Onions → Sweat a bit →
- Add bell peppers. → ★ Add sweet vinegar / white wine to the fond (Brown bits at the bottom) from burning [Very little, just drizzle]
- let it go till soft
- Add stock. (Salty on its own, so be careful)
- Scrub all the brown bits
- Cook down a bit

- Add rice
- Mixy mixy
- Add Salt as needed
- :))