

AIR FRYER SAUSAGE & PEPPERS

PREP & COOK TIME: 30 MIN | SERVINGS: 2-3

ingredients

3 medium bell peppers
1 medium sweet onion
12 oz. Smoked sausage
1 TB olive oil
1/2 tsp salt
1/4 tsp pepper
1/4 tsp garlic powder
1/4 tsp onion powder
1/4 tsp paprika

directions

1. Chop onions and peppers into 1/2" squares. Place into bowl.
2. Mix in olive oil and spices to coat.
3. Preheat air fryer to 370 degrees. Add onions & peppers to basket. Air fry at 370 degrees for 12 minutes, stirring halfway through.
4. Slice smoked sausage in 1/4" rounds.
5. Add sausage to onion & peppers in the basket. Air fry at 370 degrees an additional 4-6 minutes.

[Click here to watch the YouTube cooking demo](#)