

## MAPLE SAUSAGE SKILLET

- 1 tsp Canola oil
- 1/2 lb DeYulio's Maple Breakfast Sausage
- 1 1/2 cup Mushrooms, sliced
- 1 medium Green pepper
- 1 small onion
- 1 stalk celery
- 2 Tbsp Maple syrup
- 1/4 tsp Black pepper
- Cooked rice

1. Slice the mushrooms, green pepper, onion, and celery rib. Put them to the side for now.
2. In a large skillet, heat the oil over medium-high heat. Add the sausage. Cook and stir 3-4 minutes or until lightly browned.
3. Remove the sausage from the skillet and slice it.
4. Add the sliced sausage back to the skillet. Also add the sliced mushrooms, green pepper, onion, and celery rib to the skillet. Cook and stir 3-4 minutes or until vegetables are crisp and tender.
5. Stir in the syrup and pepper. Cooking until sausage is at 160°F.
6. Serve over rice.

### ADDITIONAL INFORMATION

**Course** [Breakfast](#), [Brunch](#), [Entrees](#)

**Cuisine** [American](#)