



SPUR – Grilled Sausage with summer squash and capers

**Need one 9x11” or larger aluminum pan

INGREDIENTS:

2 packages of cooked chicken sausage (we love Al Fresco All Natural Chicken Sausage and used the Roasted Garlic variety for this recipe)

4 summer squash

4 zucchini

2 tbs olive oil

4 tbs capers

1/2 cup fresh parsley, roughly chopped (about small handful)

2 boxes of rice pilaf (we love Near East rice pilaf)

INSTRUCTIONS:

Heat grill on med heat (ok to cook in pan if you don’t have a grill). Grill/Cook sausage until browned on both sides, about 4 to 6 minutes. Remove from grill/pan. Set aside.

Place both summer squash and zucchini in a serving dish and add olive oil.

Season with salt and pepper and toss to coat.

Place veggies on the grill (or sauté in pan) and cook just a few minutes for grill (or pan fry) marks.

Remove from heat – squash/zucchini will not be tender but should have color from grill or pan.

Slice sausage, zucchini and squash into 1” pieces and place in clean 9x11 disposable pan.

Combine with capers and parsley. Cover and deliver to SPUR. We will heat at Lifebridge prior to serving, allowing vegetables will cook further without turning into mush.

SIDE:

2 boxes of rice pilaf cooked according to package instructions, cooled, placed in a gallon zip loc bag or other disposable container and delivered with Sausage dish.

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