GRILLED VEGGIES & SAUSAGE

Time to make your neighbors jealous with the smell of grilled veggies and chicken sausages.
Plus use the leftovers for breakfast.

INGREDIENTS

- 1 green bell pepper (or other colors of your choice
- 1 whole sweet onion
- 1 medium-size zucchini
- 3/4 tsp. salt
- 1/4 tsp. pepper
- 1/2 tsp. garlic powder
- 1/8 cup olive oil
- chicken sausages
- 2 eggs, beaten
- salsa
- avocado

DIRECTIONS

Cut bell pepper, onion and zucchini in large chunks all about the same size.

In a bowl combine all veggies with spices and oil. Toss.

Heat grill; cook veggies over medium-high heat, stirring occasionally until slightly charred. Cook the chicken sausages.

Breakfast: Cut cooked veggies and sausages in smaller pieces. Heat on the stovetop. Beat 2 eggs, once veggies and sausage are heated, add scrambled eggs. Stir until cooked.

Serve with salsa and avocado.

Enjoy your meal al fresco.