

Pan-Seared Sausages and Apples | bites out of life

Adapted from [Food & Wine](#)

- 1 tablespoon extra-virgin olive oil
- 4 precooked mild Italian chicken sausage links, sliced into 2-inch sections
- 2 medium Macintosh apples, cut into 2-inch chunks
- 1 quarter large red onion, diced
- 1 tablespoon apple cider
- Salt and freshly ground pepper



- 1) In a large skillet, heat the olive oil. Add the sausages and cook over moderate heat, stirring occasionally, until browned.
- 2) Add the apples and onions and cook, stirring occasionally, until the apples are tender and browned, 8 minutes. Stir in the cider and season with salt and pepper.

From: <http://www.bitesoutoflife.com/2011/10/15/pan-seared-sausages-and-apples/>