

Field Roast Sausage & Pepper Sliders on Pretzel Buns with Smokey Chili Aioli

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE BY CHEF DAVID SQUILLANTE

Servings: 6 Serving Size: 2 Sliders

Ingredients	Quantity	Measure
Field Roast apple sage sausages	4	each
Yellow pepper	2	each
Red pepper	2	each
Red onion	1	each
Marinara	8	ounces
Fresh thyme, chopped	1½	teaspoons
Pretzel bun	12	each
Vegenaise garlic aioli	1	cup
Chives (sliced)	1	tablespoon
Cayenne pepper	¼	teaspoon
Cumin	½	teaspoon
Chili powder	½	teaspoon

Preparation

1. Sauté peppers, onions, and Field Roast sausages until vegetables are tender.
2. Add marinara sauce & thyme simmering on low to infuse flavors.
3. Combine Vegenaise garlic aioli with chives & spices.
4. Toast the pretzel bun until golden brown.
5. Build sliders: bun, Field Roast sausage pepper & onion mixture, aioli, top bun.
6. Serve garnished with chives.

Nutrition Information *From USDA Nutrient Database

Calories: 1049 Total Fat: 321.8 Saturated Fat: 2.7g Cholesterol: 0mg Sodium: 1994mg Carbohydrate: 140.2
Fiber: 8.5g Sugar: 24.8g Protein 39.6g

