

Spicy Bratwurst Supper

*Taste of Home Test Kitchen
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*2 cups "Homemade
Marinara Sauce" (see
recipe listed under "sauces
- cooking")
6 strips bacon
1/2 cup onion, chopped
5 slices cooked bratwurst
1/2 pound sliced
mushrooms
1 tablespoon jalapeno
peppers, diced
1/4 cup shredded Gouda
cheese (for topping)
hot cooked rice*

In a skillet, cook the bacon and onion over medium heat until the bacon is crisp. Drain.

In the same skillet, saute' the bratwurst, mushrooms and diced jalapeno until the mushrooms are tender.

Stir in the marinara sauce and the bacon mixture. Heat through.

Serve over hot cooked rice topped with the shredded Gouda cheese.

Per Serving (excluding unknown items): 307 Calories; 20g Fat (55.8% calories from fat); 17g Protein; 18g Carbohydrate; 4g Dietary Fiber; 32mg Cholesterol; 618mg Sodium. Exchanges: Lean Meat; 3 1/2 Vegetable; Fat.