

How to Reheat Sausage, Peppers, and Onions (Already Cooked)

Step-by-Step Instructions for Delicious Results

Stovetop Method (Recommended)

1. Place in a skillet or pan:
2. Transfer your cooked sausage, peppers, and onions to a large skillet or sauté pan. If they seem dry, add a splash of water or broth to prevent sticking.
3. Heat over medium:
4. Set the pan over medium heat. Stir occasionally to ensure even heating. Heat for 5–8 minutes, or until everything is warmed through and the sausages are hot in the center.
5. Serve and enjoy:
6. Once hot, serve immediately with your favorite sides or on a sandwich roll.

Oven Method

1. Preheat your oven:
2. Set your oven to 350°F (175°C).
3. Arrange in a baking dish:
4. Place the sausage, peppers, and onions in an oven-safe dish. Add a tablespoon or two of broth, tomato sauce, or water to keep things moist.
5. Cover with foil:
6. Cover the dish with aluminum foil to prevent drying out.
7. Heat thoroughly:
8. Bake for 15–20 minutes, or until heated through. Stir halfway for even warming.

Microwave Method

1. Use a microwave-safe dish:
2. Transfer the sausage, peppers, and onions to a microwave-safe bowl. Add a splash of water or broth if desired.
3. Cover loosely:
4. Cover with a microwave-safe lid or plate to hold in moisture but allow steam to escape.

5. Heat in intervals:
6. Microwave on high for 1–2 minutes at a time, stirring in between, until everything is hot throughout (usually 2–4 minutes total, depending on the quantity and your microwave).

Tips for Best Results

- Check that sausages reach at least 165°F in the center for food safety.
- If reheating from frozen, thaw in the refrigerator overnight first for more even warming.
- Add a little extra sauce or broth if the dish seems dry.
- Don't overheat, as sausages can dry out if reheated too long.