



## Spicy Sausage Skillet

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**Prep:** 10 min.

**Total:** 43 min.

- 1 pkg. (1 lb.) smoked sausage, cut into 3 pieces, cut lengthwise in half
- 1 Tbsp. butter
- 1 onion, cut crosswise in half, sliced
- 1/4 cup GREY POUPON Hearty Spicy Brown Mustard
- 2 cups sauerkraut, drained

**Cook** sausage in large skillet on medium heat 5 to 7 min. on each side or until browned on both sides. Remove sausage from skillet; cover to keep warm. Melt butter in same skillet. Add onions; cook 3 min. or until tender, stirring frequently. Stir in mustard. Add sauerkraut; mix lightly. Cook 10 min., stirring occasionally. Top with sausage; cover. Cook an additional 5 min.

**Makes** 6 servings, 1 cup each.

**Serving** Suggestion:

**Serve** with a crusty French bread roll.

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### **Nutritional Information Per Serving:**

290 calories, 24g total fat, 9g saturated fat, 50mg cholesterol, 1120mg sodium, 6g carbohydrate, 2g dietary fiber, 3g sugars, 10g protein, 2% DV vitamin A, 10% DV vitamin C, 4% DV calcium, 6% DV iron.