

# Gochujang Sausage Stir Fry

Prep and Cook Time= ~20-25 minutes

Serving: 2-3 people

## Shopping List

- 1/2 a pack of sausages (~16 small links)
- 2 to 3 mini bell peppers
- 1/2 of an onion
- 2 tablespoon of ketchup
- 1 tablespoon of gochujang
- 1 tsp of minced garlic
- 2 tsp of sugar

## Optional

- sesame seed

## Instructions

**Step 1— Prepping the Vegetables:** Go ahead and wash your bell peppers and cut them into small bite sized pieces. Get your onion and cut it in half. Take one half of the onion and cut it into small squares. Set the chopped vegetables aside.

**Step 2— Prepping the Sausages:** Open up your package of sausages and cut them into smaller pieces. I usually cut it just once. Leave them aside.

**Step 3— Making the Sauce:** Get a small bowl and mix in 2 T of ketchup, 1 T of gochujang (this is Korean red pepper paste), 1 teaspoon of minced garlic, and two tsp of sugar. Mix it together.

**Step 4— Cooking the ingredients.** Put a tablespoon of oil and stir fry the chopped vegetables. Stir fry them in medium heat for around 3 to 4 minutes. Once the onions and bell peppers are halfway cooked, throw in the sausages.

**Step 5— Stir fry the ingredients for couple minutes and then add in your sauce! Make sure your heat isn't on too high!**

**Step 6— Once it's fully mixed, move it onto a glass container and top it off with some sesame seeds!**

