

# Temple of Wisdom

## Ingredients

- 1 Red Bell Pepper (lg dice)
- 1 Green Bell pepper (lg dice)
- 1 Onion (lg dice)
- 1 can Spinach (drained)
- 5 Sausage (sliced)
- 1 Apple (sliced)
- 5 C Rice(cooked in chicken broth)
- Olive oil
- 3-5 TBSP minced garlic
- Thyme
- Montreal Chicken Seasoning
- Honey
- Lemon Juice
- Playa Dust (trace, optional)

## Directions

1. Brown Sausage in pan w/ Olive oil, set aside.
2. Saute onion & season w/ Montreal Chicken Seasoning & minced Garlic. Saute until translucent/sweating, set aside.
3. Saute Peppers, set aside.
4. Saute Spinach w/ juice of 1/2 lemon. Return 1/2 of the sausage to pan, incorporate. Return Onions & Peppers to pan, incorporate. Add apple, cook to warm, add thyme & honey.
5. Serve in a crater of rice. Top w/ remaining browned sausage. Decorate w/ wedges of lemon.

**Yield:** Serves 5-7

**Submitted by Penfold:** “This is the dish I actually cooked for the Playa Iron Chef Competition. The contest was rigged and I lost but there was \*nothing\* left on the plate after everyone sampled it! Your Playa Foodies will rave about it.”