## **Spinach Chicken Medley**

This recipe was contributed by one of our new owners at the time, Janice, and it too is as beautiful as it is yummy!

Chicken sausage w/spinach Asiago cheese & spices 1 Red, Green, Orange & Yellow bell pepper in square cuts 1-2 Zucchinis (#3 cone) 1 lb Fresh Asparagus cut in 1" pieces ½ Jar of Sundried Tomatoes in Olive Oil

Place sliced chicken sausage in EOC. Add cut bell peppers, zucchini, and asparagus. Top with tomatoes and drizzle some of the olive oil over top for flavor. Medium – Click - Low for 25-30 minutes. Serve over rice!