



# Air Fryer Salsiccia Skewers with ORO di Parma Sugo and Vegetables

Spicy Salsiccia Skewers with a Fruity Vegetable Sauce as a Dip



Easy



4 Servings



20 min.



These air fryer salsiccia skewers combine hearty grilled sausage with the aromatic flavor of ORO di Parma Sugo vegetables. They're quick to prepare and perfect as finger food, a snack, or for your next get-together with guests.

## Ingredients

4 salsiccia sausages  
(about 400 g)  
8 wooden skewers  
1 package of ORO di  
Parma Vegetable Sugo  
(400 g)

## Step 1: Prepare the salsiccia

Cut the salsiccia sausages into bite-sized pieces. Thread the pieces evenly onto the wooden skewers.

## Step 2: Cook in the air fryer

Place the skewers in the air fryer basket. Cook at 200 °C for about 8–10 minutes, until the sausages are browned all over.

### Step 3: Heat the sugo

Meanwhile, heat the ORO di Parma Sugo vegetables in a small saucepan or in the microwave.

### Step 4: Serving

Serve the hot salsiccia skewers with the warm ORO di Parma sugo vegetables as a dip.

#### Used products:



You can find this and more delicious recipe ideas at:  
[www.rodiparma.de/en/italian-recipes](http://www.rodiparma.de/en/italian-recipes)