



Sausage & Squash Pan Roast

with Smoked Paprika Vinaigrette



30-40min



4 Servings

This killer sausage pan roast has everything going for it: plump, juicy Italian sausages, tender, roasted butternut squash, barely wilted spinach, a slightly sweet, smoked paprika vinaigrette, which gives it that little je ne sais quoi. Be sure to use the warm crusty rolls to mop up all of the luscious pan juices. And did we mention minimal prep and nearly hands-off cooking? Cook, relax, and en...

What we send

- butternut squash
- sweet Italian sausage
- yellow onion
- grape tomato
- golden balsamic vinegar
- baby spinach
- smoked paprika

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

Tools

- 2 rimmed baking sheets

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 629.0kcal, Fat 36.0g, Proteins 34.0g, Carbs 49.0g



1. Prep sausages

Preheat oven to 425F with a rack in the upper third of the oven. Prick **sausages** with a fork, then transfer to a rimmed baking sheet.



2. Prep vegetables

Trim ends from **onion**, then halve, peel and slice lengthwise into 1/2-inch slices through the core. Transfer onions and **butternut squash** to rimmed baking sheet with **sausages**. Drizzle with **1 tablespoon oil**, then season with **3/4 teaspoon salt** and **a few grinds pepper**. Use a spoon or tongs to toss and combine.



3. Roast sausages & veggies

Roast in upper third of oven until **vegetables** are just tender and **sausages** are cooked through, 17-20 minutes. Meanwhile, in a medium bowl, toss **tomatoes** with **1 tablespoon oil** and **a pinch each salt** and **pepper**. When sausages are cooked through, add tomatoes to baking sheet. Save bowl for step 5.



4. Season tomatoes

Continue roasting until **sausages** are beginning to brown and **tomatoes** are blistered in spots, about 10 minutes. Preheat broiler to high. Broil until sausages are deeply browned, 5-7 minutes (watch closely as broilers vary).



5. Make vinaigrette

In reserved bowl, combine **vinegar**, **1/2 teaspoon smoked paprika**, **2 teaspoons sugar**, **1/2 teaspoon salt**, and **a few grinds pepper**. Whisk in **1/4 cup oil** in a slow steady stream. Transfer **spinach** and **vinaigrette** to baking sheet, then stir gently to combine with **sausages**, **onions**, and **squash**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Split **rolls** crosswise and brush lightly with **oil**. Transfer to second baking sheet. Broil in upper third of oven until golden brown on both sides, 2-3 minutes per side (watch closely). Divide **sausages**, **vegetables**, and **pan juices** between plates. Serve **toasted rolls** for dipping. Enjoy!