



## Sausage & Squash Pan Roast

with Smoked Paprika Vinaigrette



20-30min



2 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

- grape tomatoes
- yellow onion
- smoked paprika
- hot Italian sausage links
- butternut squash
- golden balsamic vinegar
- baby spinach

## What you need

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

## Tools

- rimmed baking sheet

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 630.0kcal, Fat 34.0g, Proteins 35.0g, Carbs 54.0g



### 1. Prep sausages

Preheat oven to 425°F 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 ½-inch slices through the core. Transfer onions and **butternut squash** to rimmed baking sheet with **sausages**. Drizzle with **2 teaspoons oil**, then season with **½ teaspoon salt** and **a few grinds pepper**. Toss to combine.



### 3. Roast sausages & veggies

Roast in upper third of oven until **vegetables** are just tender and **sausages** are cooked through, 15-17 minutes. Meanwhile, in a medium bowl, toss **half of tomatoes** with **1 teaspoon oil** and a **pinch each salt and pepper** (save remaining tomatoes for your own use). 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, 2-3 minutes (watch closely as broilers vary).



### 5. Make vinaigrette

In reserved bowl, combine **vinegar**, **¼ teaspoon smoked paprika**, **1 teaspoon sugar**, **¼ teaspoon salt**, and **a few grinds pepper**. Whisk in **2 tablespoons 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**. Broil in upper third of oven directly on the oven rack until golden brown on both sides, 2-3 minutes (watch closely). Divide **sausages**, **vegetables**, and **pan juices** between plates. Serve **toasted rolls** for dipping. Enjoy!