

DINNERLY

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Grilled Sweet Italian Sausages with Pepper and Onion Potato Salad



20-30min



4 Servings

Sausage and peppers get a char-broiled upgrade in this Italian-German mash-up which ends up being entirely American. Grilled onions and roasted red peppers are added to a vinegary-garlicky potato salad and served alongside smoky grilled Italian sausages. We've got you covered!

WHAT WE SEND

- garlic
- potatoes, russet
- sweet Italian sausage
- yellow onion
- roasted red pepper
- fresh parsley
- red wine vinegar

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 496.0kcal, Fat 28.0g, Proteins 30.5g, Carbs 32.0g



1. Cook potatoes

Peel **potato** and cut into ¾-inch pieces. Transfer to a medium saucepan, cover with **1 inch of cold water**, add **2 teaspoons salt**, and bring to a boil. Cook until tender when pierced with a knife, 5-7 minutes. Pour off the water and set pan over medium heat, shaking gently until potatoes are dry, about 1 minute. Remove from heat.



4. Make dressing

Meanwhile, into a medium bowl grate ½ **teaspoon garlic**. Whisk in **red wine vinegar** and ¼ **cup oil** until combined. Add **potatoes**, season to taste with **salt** and **pepper**, and toss gently to combine.



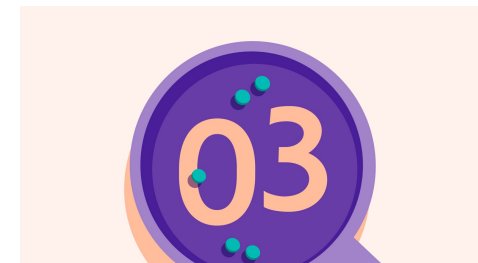
2. Prep ingredients

Trim ends from **onion**, peel, then slice into ¼-inch rounds, keeping rings intact. Coarsely chop **parsley leaves**, discarding stems.



5. Grill sausages & serve

Add **sausages** to grill or grill pan and cook, covered, over medium heat, turning until cooked through and lightly charred all over, 10–12 minutes. As they grill, roughly chop **onion rings** and slice **roasted peppers** into strips. Add **onion**, **peppers**, and **chopped parsley** to **potatoes** and gently toss. Serve alongside **sausages**. Enjoy!



3. Grill vegetables

Preheat a grill or grill pan over high. Rub **onion slices** with **oil**, add to grill and reduce heat to medium-high. Cook, covered, until charred and tender, turning once or twice, 8–10 minutes.



6. Take it to the next level

Make a quick chimichurri sauce with fresh cilantro, parsley or oregano, garlic, red or white wine vinegar, olive oil, and salt and pepper. Drizzle over the top of these hearty grilled sausages for an added flair!