



DINNERLY



One-Pan Sausage & Peppers with Potatoes & Garlic Vinaigrette

 20-30min  4 Servings

Nobody likes a one-upper, except for when that one-upper is us, and we've one-upped your favorite meal by making it faster, easier, and tastier. Which is what we did here with this sausage and peppers pan roast. Juicy Italian sausages are roasted along with bell peppers, red onions, AND potatoes, and then tossed (while still warm) with a tangy garlicky vinaigrette. We've got you covered!

WHAT WE SEND

- garlic
- sweet Italian sausage links
- green bell pepper
- russet potatoes
- red onion

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 35g, Carbs 54g, Protein 34g



1. Prep ingredients

Preheat oven to 450°F with rack in upper and lower thirds. Halve **peppers**, remove stem and seeds, then cut into 1-inch slices. Halve **onion**, then peel and cut into 1-inch slices. Scrub **potatoes**, then cut into 1-inch cubes (no need to peel).



2. Season vegetables

In a large bowl, toss **potatoes, peppers** and **onions** with $\frac{1}{4}$ cup oil, 2 teaspoons salt, and several grinds of pepper. Divide between 2 rimmed baking sheets. Roast vegetables in upper and lower of oven until softened and lightly browned, about 15 minutes.



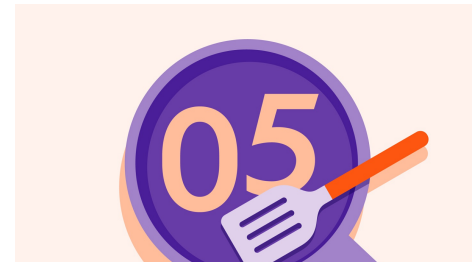
3. Add sausages

Remove baking sheets from oven, and place **sausages** between the **vegetables**. Lightly drizzle sausages with oil, Roast sausages and vegetables in upper and lower third of oven until potatoes are tender and browned, and sausages are cooked through, about 15 minutes more.



4. Broil

Switch oven to broil, and broil until **sausages** and **vegetables** in upper third are very well browned. Rotate baking sheets, and continue to broil until 2nd baking sheet is also very well browned, 3-5 minutes per baking sheet (watch closely as broilers vary).



5. Finish & serve

Peel and finely chop $\frac{3}{4}$ teaspoon garlic. In a small bowl, whisk together chopped garlic, 2 tablespoons vinegar, 2 tablespoons oil and a generous pinch each salt and pepper. Drizzle as much of the vinaigrette over **sausages** and **vegetables** as desired, passing remaining vinaigrette at the table. Enjoy!



6. Take it to the next level

Make a side salad of your choice—but we suggest arugula, tossed with tomatoes and your favorite dressing.