



DINNERLY



Roasted Sausages and Tomatoes with Crushed Potatoes

 30-40min  4 Servings

This is the kind of set it and forget it meal that does almost all of the work for you, which is nice because who needs more work? Savory sausages caramelize in the oven along with roasted tomatoes and garlic and create a delicious pan sauce, and the potatoes and peas are simply boiled and smashed together with olive oil and salt and pepper. Sometimes simple is best. We've got you covered!

WHAT WE SEND

- peas
- sweet Italian sausage
- garlic
- plum tomatoes
- red potatoes

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

- colander
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 535.0kcal, Fat 28.2g, Proteins 34.9g, Carbs 37.2g



1. Prep ingredients

Preheat oven to 450°F with rack in upper third. Halve **tomatoes**, then cut crosswise into ½-inch pieces. Peel and thinly slice **4 large garlic cloves**. Scrub **potatoes**, then cut into 2-inch pieces (no need to peel). Transfer potatoes to medium saucepan and cover with 1 inch of water.



2. Boil potatoes

Bring **potatoes** to a boil over high with **2 teaspoons salt**. Cook until just tender when pierced with the tip of a knife, 16–18 minutes. Add **peas** and cook 2 minutes more. Drain and return to saucepan.



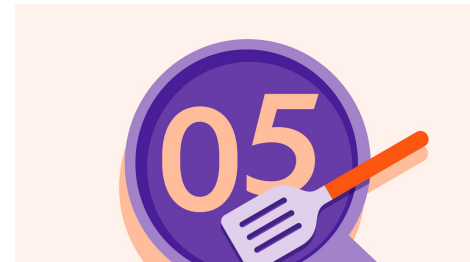
3. Bake sausages

Meanwhile, prick **sausages** in a few places with a fork. In a large bowl, toss **sausages** with **tomatoes, garlic, 3 tablespoons oil, ¼ teaspoon salt, and a few grinds pepper**. Transfer to an 9" x 13" baking dish. Bake until tomatoes are soft and sausages are cooked through, about 20 minutes.



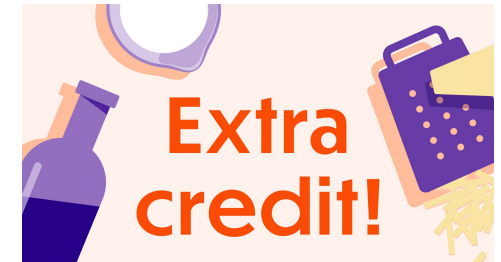
4. Broil sausages

Switch oven to broiler. Broil from same rack until **sausages** are brown, 2–4 minutes (watch closely as ovens vary).



5. Crush potatoes

Add **2 tablespoons oil** to **potatoes** and **peas**. Lightly crush potatoes with a wooden spoon. Season to taste with **salt** and **pepper**. Divide **potatoes** and **peas** between plates and serve alongside **sausages, tomatoes, and accumulated pan juices**. Enjoy!



6. Take it to the next level

Whisk together a quick Dijon vinaigrette for a drool-worthy sauce that will add an extra layer of saucy flavor. Combine Dijon mustard, white wine vinegar, olive oil, some capers, minced shallots if you like, and salt and pepper. Drizzle over the sausages and potatoes when serving.