



DINNERLY



Seared Sausages with Brussels & Potato Hash

 30-40min  4 Servings

There's nothing better than roasted veggies and hearty sausages during the cold winter months. Savory flavors we love like pan-roasted Italian sausage coated in a sweet and tangy sauce, do we have your attention yet? How about a side of crispy roasted potatoes and shaved Brussel sprouts. How about now? Thought so. We've got you covered!

WHAT WE SEND

- sweet Italian sausage links
- Brussels sprouts
- garlic
- russet potatoes

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

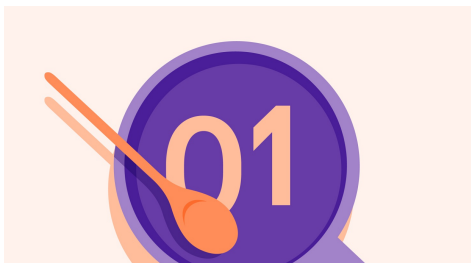
- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620.0kcal, Fat 32.0g, Proteins 34.0g, Carbs 53.0g



1. Prep potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Place a rimmed baking sheet on the lower rack to preheat. Scrub **potatoes**, then cut into ½-inch pieces (no need to peel). In a large bowl, toss potatoes with **3 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Peel and finely chop **2 large garlic cloves**.



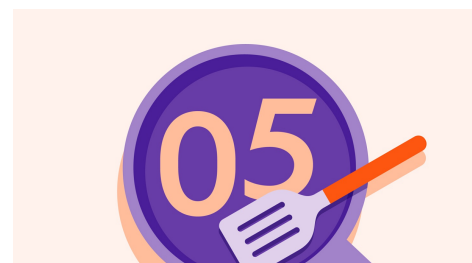
4. Cook sausages

Meanwhile, prick **sausages** all over with a fork. Heat **1 tablespoon oil** in a large skillet over medium-high. Add sausages and cook, turning occasionally, until browned all over but not cooked through, 4–6 minutes. Add **chopped garlic** and cook, stirring, until fragrant, about 30 seconds.



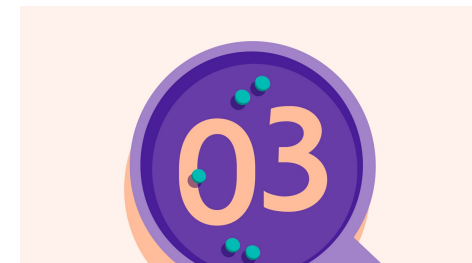
2. Roast & prep Brussels

Spread **potatoes** in a single layer on the preheated baking sheet. Roast in lower third of oven until browned on the bottom and almost tender, 18–20 minutes (reserve bowl for step 3). Meanwhile, halve **Brussels sprouts** lengthwise, then thinly slice crosswise, discarding stems.



5. Finish & serve

To the skillet, add **½ cup water**, **¼ cup vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt**; bring to a boil. Reduce heat to medium, cover, and cook until **sausage** is cooked through, 5–6 minutes. Uncover, simmer until liquid is reduced to the consistency of a thin syrup, about 6 minutes. Serve **sausages** with **hash** and top with **sauce**. Enjoy!



3. Roast Brussels sprouts

Transfer **shredded Brussels sprouts** to reserved bowl and toss with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Remove **potatoes** from oven and scatter Brussels sprouts over top. Roast **veggies** in the upper third of oven until tender and browned in spots, 10–15 minutes.



6. Make it ahead!

Get ahead of the dinnertime rush, prep your Brussels sprouts in the morning and refrigerate until you're ready to start making dinner.