

DINNERLY



One-Pan Sausage & Peppers with Potatoes & Garlic Vinaigrette



20-30min



2 Servings

Nobody likes a one-upper, except when that one-upper is us, and we've one-upped your favorite meal by making it faster, easier, and tastier. That's exactly what we did here with this sausage and peppers pan roast. Juicy Italian sausage patties 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

- 1 green bell pepper
- 1 red onion
- 1 russet potato
- ½ lb pkg uncased sweet Italian pork sausage

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- garlic

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 39g, Carbs 57g, Protein 34g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Halve **pepper**, remove stem and seeds, then cut into 1-inch slices. Halve **onion**, then peel and cut into 1-inch slices. Scrub **potato** and cut into 1-inch cubes (no need to peel).



2. Season veggies

Toss **potatoes, peppers, and onions** on a rimmed baking sheet with **3 tablespoons oil**; season with **salt and pepper**. Roast on upper oven rack until softened and lightly browned, about 15 minutes.



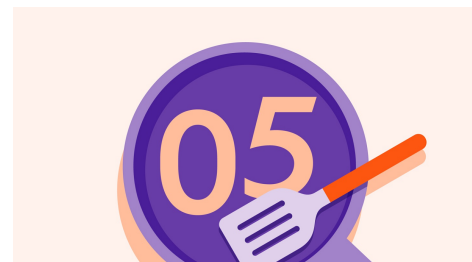
3. Add sausage

Form **sausage** into two patties. Remove baking sheet from oven, and add sausage patties to **veggies**. Lightly drizzle with **oil**, then return to upper oven rack and continue to roast until potatoes are tender and browned and sausage is cooked through, about 10 minutes more.



4. Broil

Switch oven to broil. If necessary, broil on upper oven rack until **sausage** is well browned and **potatoes** are crispy, 3–5 minutes (note that the sausages and potatoes might be sufficiently browned and crispy after roasting in step 4.)



5. Finish & serve

Peel and finely chop ½ **teaspoon garlic**. In a small bowl, whisk together **chopped garlic, 1 tablespoon vinegar, 1 tablespoon oil, and a generous pinch each salt and pepper**. Drizzle as much of the **vinaigrette** over **sausages and veggies** as desired. Pass **remaining vinaigrette** at the table. Enjoy!



6. Take it to the next level

Make a side salad of your choice (we like arugula!) tossed with tomatoes and balsamic dressing.