

DINNERLY



⚡ FAST

🔍 ONE PAN

Winter Sausage Pan Roast with Apples & Sweet Potatoes



20-30min



2 Servings

Winter is coming. And we are here for it if it means we get to cook (and eat) more food like this uber-simple pan roast. A classic combo of cool-weather flavors—sausage, onions, and apples—come together, along with sweet potatoes, for a little bit of dinner-time magic. The Dijon vinaigrette drizzled over top is the icing on the cake...er..dressing on the roast. We've got you covered! ...

WHAT WE SEND

- sweet Italian sausage links
- Dijon mustard ¹⁷
- sweet potato
- Granny Smith apple
- red onion

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- rimmed baking sheet

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 42g, Carbs 44g, Protein 30g



1. Prep ingredients

Preheat the oven to 450°F with a rack in the center. Scrub **sweet potato**, then quarter lengthwise (no need to peel). Cut crosswise into ½-inch thick slices. Trim ends from **onion**, then halve, peel, and cut into 1-inch pieces. Cut **apple** into ¾-inch wedges, then remove the core (no need to peel).



2. Make vinaigrette

In a small bowl, whisk **Dijon mustard**, **1 tablespoon vinegar**, **2 tablespoons oil**, **¼ teaspoon sugar**, and a **generous pinch each salt and pepper**.



3. Prep pan roast

On a rimmed baking sheet, toss **sweet potatoes**, **apples**, and **onions** with **2 tablespoons oil**, **½ teaspoon salt**, and **several grinds of pepper** until evenly coated.



4. Add sausages

Pierce **sausages** several times with the tip of a knife then add to the same baking sheet. Turn to coat with **oil**.



5. Roast & serve

Roast **sausages** and **vegetables** on the center oven rack until vegetables are tender and sausages are browned, 20–22 minutes. Turn sausages halfway through to brown evenly. Remove baking sheet from oven and drizzle with the **vinaigrette**. Use a spatula to transfer **sweet potatoes**, **onions**, **apples**, and **sausages** to plates. Drizzle with **any pan sauce**. Enjoy!



6. Take it to the next level

This meal is as well-rounded as it gets, but if you're looking to take it OTT, then you could maybe make a wilted kale salad alongside? Maybe studded with dried cranberries and walnuts? Maybe topped with a tangy cider vinaigrette?