

DINNERLY



Seared Sausages with Brussels & Potato Hash



30-40min



2 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

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

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 720kcal, Fat 42g, Carbs 56g, Protein 35g



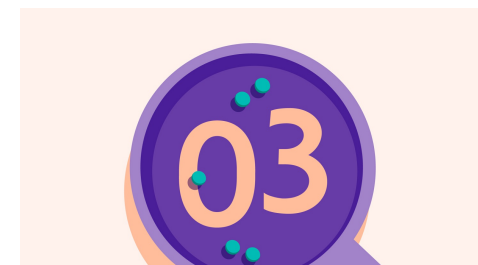
1. Prep potatoes

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 **potato**, then cut into ½-inch pieces (no need to peel). In a large bowl, toss potato with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Peel and finely chop **1 large garlic clove**.



2. Prep & roast veggies

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.



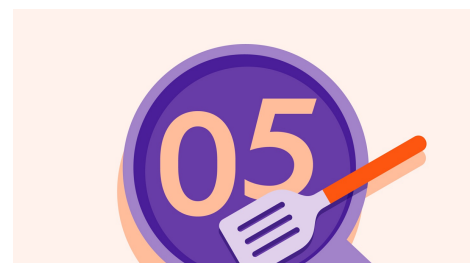
3. Roast Brussels sprouts

Transfer **shredded Brussels sprouts** to reserved bowl and toss with **1 tablespoon oil**, **¼ 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.



4. Cook sausages

Meanwhile, prick **sausages** all over with a fork. Heat **1 tablespoon oil** in a medium 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 stir until fragrant, about 30 seconds.



5. Finish & serve

To the skillet, add **½ cup water**, **2 tablespoons vinegar**, **2 teaspoons sugar**, and **¼ 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!



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.