

DINNERLY



🔍 ONE PAN

Sausage & Sweet Potato Roast

with Tangy Dijon Brussels Sprouts



20-30min



2 Servings

| tk

WHAT WE SEND

- sweet Italian sausage links
- sweet potato
- Brussels sprouts
- Dijon mustard¹⁷

WHAT YOU NEED

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

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 630kcal, Fat 42g, Carbs 32g, Protein 32g



1. Prep sweet potatoes

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Scrub **sweet potato**, then cut lengthwise into ½-inch wedges (no need to peel).



2. Season sausage & potatoes

In a large bowl, toss **sausages** and **potatoes** with **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Transfer to a rimmed baking sheet. Reserve bowl for step 3. Roast in upper third of oven until sausages are cooked through, and sweet potatoes are tender, about 15 minutes.



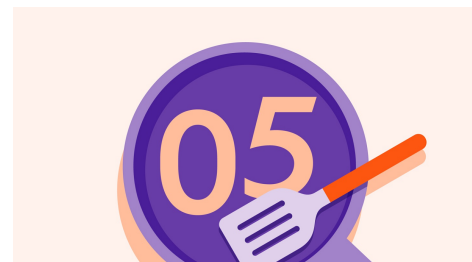
3. Prep Brussels sprouts

Meanwhile, thinly slice **Brussels sprouts** crosswise, discarding stem ends. In reserved bowl, toss Brussels sprouts with **1 tablespoon oil** and **a pinch each salt and pepper**.



4. Roast Brussels sprouts

Scatter **Brussels sprouts** over **sausages** and **potatoes**. Return baking sheet to upper third of oven to roast until Brussels sprouts are tender and browned in spots, about 10 minutes.



5. Make vinaigrette

In a medium bowl, combine **all of the mustard** and **1 tablespoon vinegar**. Whisk in **2 tablespoons oil**, then season to taste with **salt** and **pepper**. Drizzle **vinaigrette** over **roasted sausages** and **vegetables**, stirring gently to coat. Enjoy!



6. Take it to the next level

Take the vinaigrette to the next level by adding grated garlic or even a pinch of crushed red pepper.