

DINNERLY



One-Pan Sausage & Peppers with Potatoes & Garlic Vinaigrette



20-30min



2 Servings

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

- sweet Italian sausage links
- green bell pepper
- garlic
- russet potatoes
- red onion

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

TOOLS

- 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 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**, then cut into 1-inch cubes (no need to peel).



2. Season vegetables

Toss **potatoes**, **peppers**, and **onions** on a rimmed baking sheet with **3 tablespoons oil**, **1 teaspoon salt** and **several grinds of pepper**. Roast in upper third of oven until softened and lightly browned, about 15 minutes.



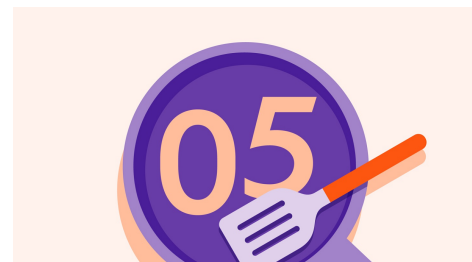
3. Add sausages

Remove baking sheet from oven, and place **sausages** between **vegetables**. Lightly drizzle sausages with **oil**, then return to upper third of oven and continue to roast until potatoes are tender and browned and sausages are cooked through, about 10 minutes more.



4. Broil

Switch oven to broil. If necessary, broil in upper third of oven until **sausages** are well browned and **potatoes** are crispy, 3-5 minutes (note that the sausages and potatoes might be browned and crispy enough after roasting in step 4.)



5. Finish & serve

Peel and finely chop $\frac{1}{2}$ **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 **vegetables** as desired, passing **remaining vinaigrette** at the table. Enjoy!



6. Take it to the next level

Make a side salad of your choice—but we suggest arugula—tossed with tomatoes and your favorite dressing.