

DINNERLY



🔍 ONE PAN

Sweet & Smoky Glazed Sausage with Sweet Potatoes & Quick Pickles



30-40min



2 Servings

Oh yeah, a weeknight dinner made easy with a one-pan sausage roast. Italian sausage, sweet potatoes, and onions roast together before being tossed in a sweet and smokey barbecue sauce and served with a tangy quick cucumber pickle, this one-pan wonder ticks all the boxes. The only downside to this dinner-winner would be if we made a sausage joke—they're the wurst—right? We've got you covered!

WHAT WE SEND

- barbecue sauce
- hot Italian sausage links
- sweet potato
- yellow onion
- cucumbers
- garlic

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 54g, Carbs 44g, Protein 36g



1. Make pickles

Preheat oven to 450°F with a rack in the upper third. Trim ends from **cucumber**; cut lengthwise into ¼-inch spears. Peel and finely chop **1 medium garlic clove**. In shallow bowl, combine **garlic, 1 tablespoon vinegar, ½ teaspoon sugar, and a pinch of salt**, whisking until salt and sugar dissolve. Transfer cucumber spears to bowl, turning to coat.



2. Prep onions & potatoes

Halve **onion**, then peel and cut into ½-inch circles, no need to separate layers. Scrub **sweet potato**, halve lengthwise, and cut crosswise into ½-inch half-moons (no need to peel).



3. Roast onions & potatoes

On a rimmed baking sheet, carefully toss **onions and potatoes** with **1 tablespoon oil, ¼ teaspoon salt, and a few grinds pepper**. Roast in upper third of oven until just tender, 8–10 minutes. Remove from oven, then carefully flip onions and potatoes.



4. Roast sausages

Transfer **sausages** to baking sheet with just-tender **vegetables**, then continue roasting until the sausages are cooked through and the vegetables can be easily pierced with a fork, 10–12 minutes. Meanwhile, gently stir **cucumbers** occasionally.



5. Glaze sausages

Remove **sausages and vegetables** from the oven, then preheat the broiler. Spoon **barbecue sauce** over sausages. Broil on upper oven rack until sausages and vegetables are browned, 2–3 minutes (watch closely as broilers vary). Season **pickles** with **a few grinds pepper**, then serve on the side. Enjoy!



6. Spice it up!

Make the pickles spicy with a pinch of crushed red pepper flakes.