



Sausage & Squash Pan Roast

with Smoked Paprika Vinaigrette



20-30min



2 Servings

This killer sausage pan roast has everything going for it: plump, juicy Italian sausages, tender, roasted butternut squash, barely wilted spinach, a slightly sweet, smoked paprika vinaigrette, which gives it that little *je ne sais quoi*. Be sure to use the warm crusty rolls to mop up all of the luscious pan juices. And did we mention minimal prep and nearly hands-off cooking?

What we send

- 12 oz hot Italian sausage links
- 1 medium yellow onion
- ½ lb butternut squash
- 1 container grape tomatoes (use half)
- 1 oz golden balsamic vinegar (use 1 Tbsp)
- smoked paprika (use ¼ tsp)
- 3 oz baby spinach
- 2 mini French rolls ¹

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet

Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 34g, Carbs 55g, Protein 35g



1. Prep sausages

Preheat oven to 425°F with a rack in the upper third. Prick **sausages** with a fork, then transfer to a rimmed baking sheet.



2. Prep vegetables

Halve, peel, and cut **all of the onion** lengthwise into ½-inch thick slices through the core. Cut **butternut squash** into 1-inch pieces. Transfer vegetables to baking sheet with **sausages**, drizzle with **2 teaspoons oil**, and season with **salt** and **pepper**; toss to combine.



3. Roast sausages & veggies

Roast on upper oven rack until **vegetables** are just tender and **sausages** are cooked through, 15-17 minutes. Meanwhile, in a medium bowl, toss **half of the tomatoes** (save rest for own use) with **1 teaspoon oil** and **a pinch each salt and pepper**. When sausages are cooked through, add tomatoes to baking sheet. Save bowl for step 5.



4. Roast tomatoes

Continue roasting until **sausages** are beginning to brown and **tomatoes** are blistered in spots, about 10 minutes. Remove from oven. Switch oven to broil. Broil on upper oven rack until sausages are deeply browned, 2-3 minutes (watch closely, as broilers vary).



5. Make vinaigrette

In reserved bowl, combine **1 tablespoon of the vinegar**, **¼ teaspoon of the smoked paprika**, **1 teaspoon sugar**; season to taste with **salt** and **pepper**. Whisk in **2 tablespoons oil** in a slow steady stream. Transfer **spinach** and **vinaigrette** to baking sheet, then stir to coat **sausages** and **vegetables**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Split **rolls** crosswise and brush cut sides lightly with **oil**. Broil directly on upper oven rack until golden-brown on both sides, 2-3 minutes (watch closely, as broilers vary). Serve **sausages**, **vegetables**, and **any pan juices** with **toasted rolls** on the side for dipping. Garnish with as much **crushed red pepper** as desired. Enjoy!