



ONE POT

NO ADDED GLUTEN

Roasted Chicken Sausages

with Red Cabbage & Apple



30min



2 Servings

We adore this sheet pan supper for so many reason—it comes to together in under 30 minutes, it's easy to clean up, and it's super delicious thanks to juicy chicken sausages roasted alongside red cabbage and pink lady apples. What's more, it's a true celebration of our favorite fall flavors, the perfect sweater-weather dinner. You could do wurst (get it?).

What we send

- 1 medium red onion
- 12 oz pkg chicken sausages
- 1 lb red cabbage
- 2 apples
- garlic (use 1 large clove)
- ¼ oz fresh parsley

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- red wine vinegar (or apple cider vinegar) ¹⁷

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 56g, Carbs 41g, Proteins 30g



1. Roast onions & sausages

Preheat oven to 450°F with a rack in the upper third. Halve, peel, and cut **all of the onion** through the root into ½-inch thick wedges. Transfer onions and **chicken sausages** to rimmed baking sheet, drizzle with **oil**, and season with **salt** and **pepper**. Roast on upper oven rack until beginning to brown, about 10 minutes.



2. Prep cabbage & apples

Meanwhile, cut **cabbage** through the core into 1-inch thick wedges. Quarter **apple**, remove core, and cut into ½-inch thick wedges (no need to peel).



3. Roast cabbage & apples

Transfer **apples** and **cabbage** to the baking sheet with **onions and sausages**. Drizzle with **oil** and season with **salt** and **pepper**. Roast on upper oven rack until vegetables are tender and sausages are browned and cooked through, about 20 minutes. Remove from oven. Switch oven to broil.



4. Broil sausages

Broil on upper oven rack until **sausages** are browned and **vegetables** and **apples** are charred in spots, about 2 minutes (watch closely, as broilers vary).



5. Make pan sauce

Remove baking sheet from oven. Add **2 tablespoons butter** and **2 teaspoons vinegar** to the baking sheet, and stir to coat everything in pan sauce. Season to taste with **salt** and **pepper**.



6. Finish & serve

Peel and coarsely chop **1 teaspoon garlic**. Finely chop **parsley leaves and stems** with garlic until both are finely chopped. Stir **garlic-parsley mixture** into **sausage pan roast** and serve. Enjoy!