

# DINNERLY



## One-Pan Sausage & Peppers with Potatoes & Garlic Vinaigrette



20-30min



2 Servings

Nobody likes a one-upper, except when that one-upper is us, and we've one-upped your favorite meal by making it faster, easier, and tastier. That's exactly 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

- 1 green bell pepper
- 1 medium red onion
- 1 russet potato
- 12 oz pkg sweet Italian sausage links
- garlic (use 1 medium clove)

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

### TOOLS

- rimmed baking sheet

### ALLERGENS

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

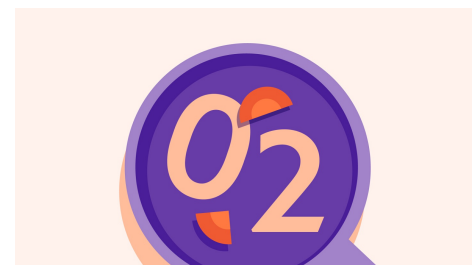
### NUTRITION PER SERVING

Calories 700kcal, Fat 42g, Carbs 53g, Protein 33g



#### 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** and cut into 1-inch cubes (no need to peel).



#### 2. Season veggies

Toss **potatoes**, **peppers**, and **onions** on a rimmed baking sheet with **3 tablespoons oil**; season with **salt** and **pepper**. Roast on upper oven rack until softened and lightly browned, about 15 minutes.



#### 3. Add sausages

Remove baking sheet from oven, and add **sausages** with **veggies**. Lightly drizzle sausages with **oil**, then return to upper oven rack 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 on upper oven rack until **sausages** are well browned and **potatoes** are crispy, 3-5 minutes (note that the sausages and potatoes might be sufficiently browned and crispy 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 **veggies** as desired. Pass **remaining vinaigrette** at the table. Enjoy!



#### 6. Take it to the next level

Make a side salad of your choice (we like arugula!) tossed with tomatoes and balsamic dressing.