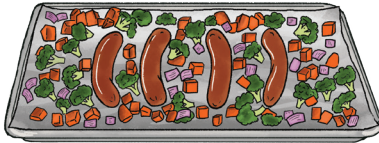


Sheet Pan Supper

Roast chicken sausage and seasoned vegetables for a simple fall supper!



Yield: 4 servings

Ingredients



1 sweet potato



1 small head broccoli



½ small red onion



3 Tbsp olive oil



¼ tsp garlic powder



¼ tsp dried thyme



¼ tsp dried sage



¼ tsp dried crushed rosemary



¾ tsp kosher salt

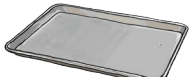


¼ tsp ground black pepper



12 oz smoked chicken sausage

Tools



baking sheet



foil



cutting board



knife



large bowl

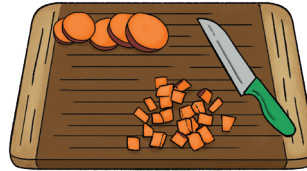


measuring spoons

Steps

Before you begin: Preheat oven to 400°F. Line baking sheet with foil.

1



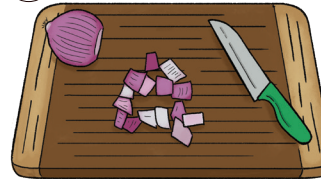
Cut sweet potato into thick slices, then dice into small ½-inch pieces. Add to large bowl.

2



Cut broccoli into small florets. Add to sweet potato.

3



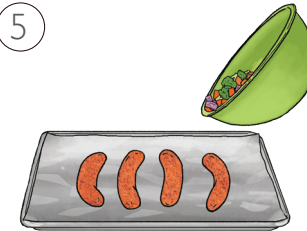
Peel red onion. Separate into layers, then cut into ½-inch pieces. Add to potato and broccoli.

4



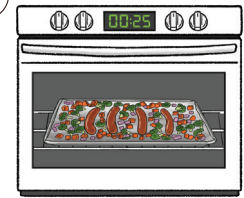
Add oil, garlic powder, thyme, sage, rosemary, salt, and pepper to vegetables. Stir well.

5



Set sausages on baking sheet. Arrange vegetable mixture around sausages.

6



Roast until tender, 25-30 minutes. TASTE & SHARE!