



Oven Roasted Autumn Medley

Sheet pan meals are the best for quick, weeknight meals and this one is perfect for a cozy, autumn evening.

Ingredients

- 1 medium red onion
- 2 small sweet potatoes or one large sweet potato
- 2 medium apples
- 2 Tbsp olive oil
- 1 tsp dried basil
- 1 tsp dried sage
- 1 tsp dried rosemary
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 lb Stoltzfus Meats apple maple grillers
- Handful fresh parsley (optional)

Directions

1. Preheat the oven to 400 degrees F. Cut the apples and onion into 1-inch chunks. Peel the sweet potato and cut it into 1-inch chunks as well. Cut the sausage into 1-inch chunks.
2. Place the chopped apples, onion, sweet potatoes, and sausage on a large baking sheet. Add the olive oil, basil, sage, rosemary, salt, and pepper. Toss until everything is well coated in oil and herbs.
3. Transfer the casserole dish to the preheated oven and bake for 45 minutes. Stir once and flip the sausage at the 25-minute mark.
4. Sprinkle with chopped, fresh parsley if desired.



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