



Sheet Pan Smoked Sausage & Roasted Veggies

A simple weeknight recipe filled with delicious, healthy ingredients.

Ingredients

- 1 lb. Stoltzfus Meats smoked sausage
- 1 medium onion, sliced
- 1 sweet pepper, cubed
- 1 medium zucchini, cubed
- 2 cups fresh broccoli florets
- 3 cups sweet potatoes, cubed (approximately 2 medium-sized potatoes)
- Olive oil
- 1-2 cloves garlic, minced
- 1/2 tsp salt
- 1/4 tsp pepper

Directions

1. Preheat the oven to 400 degrees Fahrenheit.
2. Cube the vegetables into pieces that are roughly the same size. Cube or thinly slice the smoked sausage, based on your preference.
3. Add the vegetables and smoked sausage to a large bowl and drizzle with olive oil. Toss to coat the vegetables in olive oil.
4. Add the minced garlic, salt, and pepper, and toss again to coat the vegetables and sausage in the seasonings.
5. Arrange the vegetables and smoked sausage in a single layer on a sheet pan and roast until the vegetables are tender, about 15-20 minutes. Flip once halfway through roasting.
6. Serve as is or add some grated parmesan.



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