



Spicy Smoked Sausage Sheet-Pan Supper

With roasted potatoes, mushrooms, onions, and colorful peppers

- 1-1/2 pounds medium Yukon potatoes, wash; half or quarter if large
- 1/2-pound white mushrooms, wiped clean, trim, cut in half if large
- 1 large shallot or medium onion, peel; cut into 6 to 8 wedges
- 4 garlic cloves, unpeeled
- 8 sprigs fresh rosemary, divided
- 8 sprigs fresh thyme, divided
- 1 teaspoon fine sea salt; 1/4 teaspoon fresh ground black pepper or to taste
- 3 Tablespoons canola or olive oil
- 2 Tablespoons red wine vinegar
- 1 Tablespoon Balsamic vinegar
- 1 (12 oz.) package spicy beef smoked precooked sausages (4 links)
- 9 mini sweet multi-colored bell peppers, seeded, cut lengthwise in half
- 2 Tablespoons Balsamic vinegar
- 1 Tablespoon canola or olive oil
- Garnish: Fresh rosemary and thyme sprigs

Before Starting: Place oven rack in center; preheat oven to 450 degrees F. Line a large shallow baking pan with foil; oil the foil liner. Set aside.

Arrange Vegetables on Pan: Place potatoes, mushrooms, shallot or onion, and garlic in large bowl. Toss in 4 sprigs each of rosemary and thyme, 1 teaspoon salt and black pepper, 3 Tablespoons olive oil, 2 Tbsp. red wine vinegar, and 1 Tablespoon Balsamic vinegar. Mix everything well; spread ingredients out on the prepared baking pan.

Bake Vegetables: Place in preheated oven; bake for 30 to 35 minutes and potatoes are tender; turning once during baking.

Prepare Meat and Peppers: Meanwhile slant cut each sausage link into 3 large pieces, place in bowl with bell peppers; toss with 2 Tablespoons Balsamic vinegar, and Tablespoon oil.

Bake Meat and Peppers: Remove herb sprigs from potato mixture to large serving platter to stay warm. Place sausage and peppers, 2 sprigs of rosemary and thyme on foil lined pan; return pan to oven; bake for 5 to 10 minutes and sausage is hot, and peppers slightly soften.

To Serve: Remove roasted herb sprigs, place sausage mixture in center of roasted potatoes on large platter. Garnish with fresh rosemary and thyme sprigs. Serves: 4

Recipe Inspired by Dorie Greenspan, "*Sheet Pan Supper: Balsamic Chicken with Baby Potatoes and Mushrooms*" in her book "*Everyday Dorie*"

About the Recipe: This recipe is quick to put-together and bakes in about 45 minutes. It's filled with roasted, golden-brown potatoes, tender mushrooms, charred onions, colorful sweet bell peppers, and spicy hot large pieces of smoked beef sausage. Serve it with a fresh lettuce salad and slices of artisan bread. It's a perfect recipe for a busy day dinner.