

Sheet Pan Smoked Sausage Apple and Root Veggie Dinner

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This easy sheet pan meal featuring the smoked sausage flavor you love paired with your favorite winter produce like apples and root veggies was created in partnership with Hillshire Farm Brand

Ingredients

- - 8 ounces baby carrots - 8 ounces Brussels sprouts
- halved lengthwise - 1 small red onion
- peeled and cut into 8 wedges - 3 tablespoons olive oil - 2 teaspoons chopped fresh rosemary - 1 teaspoon kosher salt - ½ teaspoon black pepper - 1 (12 ounce) package Hillshire Farm Rope Smoked Sausage
- cut in 1/2" bias-cut slices - 1 medium Honeycrisp apple
- cut into 12 wedges - 1 lemon
- halved - 2 tablespoons chopped parsley

Instructions

1. Place a large baking pan in the oven. Preheat the oven to 450 degrees F (232 degrees C). Toss together carrots
2. Brussels sprouts
3. onion
4. olive oil
5. rosemary
6. salt
7. and pepper in a large bowl until combined. Arrange vegetable mixture and sausage in a single layer on the preheated pan. Bake in the preheated oven until just tender
8. about 20 minutes. Remove from the oven. Turn the broiler to high. Add apple to the pan; broil until apple is tender and vegetables are slightly caramelized
9. 5 to 6 minutes. Remove from the oven
10. squeeze lemon over vegetable mixture in the pan
11. and sprinkle with parsley.