



Autumn Ratatouille with Hillshire Farm Smoked Sausage

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

In partnership with Hillshire Farm Brand we're helping you make dinner time easy, quick, and delicious. Here, veggies and smoked sausage come together for a family-friendly fall dinner.

Ingredients

- - ¼ cup olive oil
- divided - 1 (12 ounce) package Hillshire Farm® Smoked Sausage
- cut into 1/4-inch slices - 2 cups chopped sweet potato - 2 cups chopped eggplant - ½ cup thinly sliced shallots - 2 cups chopped zucchini - 1 pint cherry tomatoes - 1 ½ teaspoons kosher salt - ½ teaspoon black pepper

Instructions

1. Preheat oven to 450 degrees F. Heat 2 tablespoons of the oil in a large oven-safe skillet over medium-high heat. Add sausage and cook 2-3 minutes until beginning to brown; remove from pan using a slotted spoon. Add sweet potato to pan; cook 5-6 minutes
2. stirring frequently
3. until lightly browned. Add remaining 2 tablespoons oil
4. eggplant
5. and shallots; cook 4-5 minutes
6. stirring frequently until slightly softened. Stir in zucchini
7. tomatoes
8. salt
9. pepper
10. and browned sausage. Transfer skillet to preheated oven and roast until tomatoes burst and vegetables are tender
11. 18 to 20 minutes.