

Sheet Pan Fried Potatoes and Onions with Smoked Sausage

Fried Potatoes and Onions/Peppers with Smoked Sausage



OVEN
475°F

TIME
40 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 lbs baby red potatoes (or red/gold), cut into 1-1½-inch pieces
1 onion, sliced into thick half circles
1 red bell pepper, cut into 1-inch pieces
8 oz smoked sausage or kielbasa, cut into 1-inch pieces
8 oz mushrooms (baby bella or button), halved or quartered
... cup olive oil
4 garlic cloves, minced
1 tsp fresh thyme leaves
1 tbsp spice blend or dried herbs (Italian, Cajun, or your favorite)
Salt & freshly ground black pepper, to taste
Fresh herbs (parsley, chives, dill, etc.), minced for garnish

DIRECTIONS

1. Step 1: Preheat and Preheat the Sheet Pan: Preheat oven to 475°F (245°C).
2. Place a large rimmed baking sheet inside the oven to preheat as well-this helps everything sear on contact.
3. Step 2: Parboil the Potatoes: Place chopped potatoes in a pot and fill with water just to cover.
4. Bring to a boil, reduce to simmer, cover, and cook for 5 minutes.
5. Drain well and let them steam dry for a minute or two.
6. Step 3: Prepare the Vegetables and Sausage: In a large bowl, toss together: Onion slices
7. Bell pepper
8. Mushrooms
9. Smoked sausage
10. Olive oil
11. Garlic, thyme, dry herbs, salt, and pepper
12. Step 4: Combine and Roast: Gently fold in the parboiled potatoes to coat everything in the seasoning.
13. Carefully remove the hot baking sheet from the oven.
14. Quickly spread the mixture evenly across the sheet in a single layer.
15. Step 5: Roast and Crisp: Roast for 25-30 minutes, flipping halfway through, until potatoes are golden brown, sausage is sizzling, and vegetables are caramelized.
16. Optionally broil for the final 2-3 minutes for extra crispiness and char.
17. Step 6: Garnish and Serve: Remove from oven and let rest for 5 minutes.

18. Sprinkle with fresh herbs and serve hot.

TIPS FOR SUCCESS

Parboiling the potatoes ensures they cook through and crisp beautifully.

Don't overcrowd the baking sheet- use two pans if needed for extra crisping.

Try with smoked turkey sausage , chorizo , or plant-based sausage for variation.

Add zucchini , sweet potatoes , or brussels sprouts for seasonal swaps.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sheet-pan-fried-potatoes-and-onions-with-smoked-sausage/>