

Oven Roasted Smoked Sausage & Potatoes: The Ultimate One-Pan Comfort Meal

When dinner needs to be fast, filling, and full of flavor, this



OVEN
400°F

TIME
40 min

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INGREDIENTS

- 1 lb smoked sausage, sliced into coins
- 1.5 lbs baby potatoes, halved or quartered
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 1 medium onion, sliced thin
- 2 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp paprika
- Salt & pepper, to taste
- Optional: Fresh chopped parsley, for garnish

DIRECTIONS

1. Preheat oven to 400°F (200°C). Line a large sheet pan with foil or parchment for easy cleanup.
2. In a large bowl, combine potatoes, sausage slices, chopped peppers, and onions.
3. Drizzle with olive oil and toss with garlic powder, paprika, salt, and pepper until evenly coated.
4. Spread evenly on the prepared sheet pan in a single layer-don't overcrowd!
5. Roast in the oven for 35-40 minutes, stirring halfway through, until potatoes are fork-tender and everything is golden brown and slightly crisp.
6. Garnish with fresh parsley before serving hot.

SWAPS & NOTES

Potatoes: Yukon Gold or red potatoes work beautifully. Sweet potatoes can also be used for a sweeter twist.

Sausage: Andouille, kielbasa, or even turkey sausage can replace smoked sausage.

Veggies: Add zucchini, mushrooms, or cherry tomatoes for more variety.

TIPS FOR SUCCESS

Cut ingredients uniformly so they cook evenly.

Flip halfway through roasting to ensure caramelization on all sides.

Double the batch on two trays if feeding a crowd-just rotate pans halfway.

Use pre-cooked sausage to ensure even cooking without drying out. ?

