

## Sweet Meets Savory: Glazed Sausage & Potatoes Recipe

Sweet and Savory Glazed Sausage and Potatoes



**OVEN**  
**400°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

- 1 pound smoked sausage, sliced
- 4 medium potatoes, diced
- 2 tablespoons olive oil
- 1/4 cup brown sugar
- 1/4 cup soy sauce
- 2 tablespoons Dijon mustard
- 1 teaspoon garlic powder
- 1 teaspoon onion powder

Salt and pepper, to taste

Fresh parsley, chopped (for garnish)

Ingredient Swaps & Notes:

**Sausage:** Try Cajun or spicy andouille for extra heat, like in this Cajun Chicken Sausage Gumbo.

**Potatoes:** Yukon Golds or red potatoes hold their shape beautifully, but sweet potatoes add a delicious contrast.

**Soy Sauce:** Use low-sodium if you're watching salt intake.

**Brown Sugar:** Maple syrup or honey works in a pinch.

Instructions:

Preheat oven to 400°F (200°C).

In a large bowl, toss diced potatoes with olive oil, salt, and pepper.

Spread potatoes in a single layer on a baking sheet. Roast for 20 minutes, stirring halfway through.

While the potatoes roast, make the glaze: whisk together brown sugar, soy sauce, Dijon mustard, garlic powder, and onion powder.

Remove the sheet from the oven. Add sliced sausage to the potatoes.

Drizzle the glaze over the sausage and potatoes.

Toss to coat evenly.

Return the sheet to the oven and roast for another 15-20 minutes, or until the potatoes are golden and sausage is caramelized.

Sprinkle with fresh parsley before serving.

Tips for Success:

Dice evenly: Cut potatoes into uniform chunks for even cooking.

Line your baking sheet: Use parchment paper for easier cleanup and less sticking.

Keep an eye on the glaze: It caramelizes quickly-don't let it burn!

Crispy factor: For extra crispiness, broil for the last 2-3 minutes.

Serving Suggestions & Pairings:

A side of tangy coleslaw

Garlic bread or buttery dinner rolls

A light drink like this Strawberry Mojito

Or for a crowd-friendly dinner night, serve alongside Walking Tacos or Sheet Pan Quesadillas

Storage & Leftover Tips:

## DIRECTIONS

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10. Line your baking sheet: Use parchment paper for easier cleanup and less sticking.
11. Keep an eye on the glaze: It caramelizes quickly-don't let it burn!
12. Crispy factor: For extra crispiness, broil for the last 2-3 minutes.
13. Serving Suggestions & Pairings: This sheet pan beauty pairs beautifully with:
14. A side of tangy coleslaw
15. Garlic bread or buttery dinner rolls
16. A light drink like this : Strawberry Mojito

17. Or for a crowd-friendly dinner night, serve alongside Walking Tacos or Sheet Pan Quesadillas
18. Storage & Leftover Tips: Store leftovers in an airtight container for up to 4 days in the fridge.
19. Reheat in the oven at 350°F for 10-12 minutes to retain crispness.
20. Freeze for up to 2 months. Thaw overnight in the fridge and reheat as above.
21. More Recipes You'll Love: If you're into bold flavor and easy comfort dishes, try:
22. Easy : Turkey Wings
23. Cajun : Chicken Sausage Gumbo
24. Dorito : Casserole
25. Sheet : Pan Quesadillas

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/sweet-meets-savory-glazed-sausage-potatoes-recipe/>