

One-Pan Baked Sausage, Mushrooms & Potatoes Easy Dinner

Baked Sausage, Mushrooms, and Potatoes



OVEN
400°F

TIME
50 min

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Recipe Card

SAVE
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INGREDIENTS

1 lb Italian sausage links, sliced into 1-inch thick rounds
4 medium potatoes (such as Yukon Gold or red potatoes), cut into bite-sized pieces (approx. 1-inch cubes)
8 oz mushrooms, sliced (cremini or button mushrooms work well)
1 large onion, sliced into thick wedges or half-moons
3 cloves garlic, minced
3 tablespoons olive oil
1 teaspoon dried rosemary
1 teaspoon dried thyme
1/2 teaspoon paprika
Salt and black pepper to taste
Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Let's get this delicious : Baked Sausage, Mushrooms, and Potatoes roasting!
2. Preheat : Oven: Preheat your oven to 400°F (200°C).
3. Combine : Ingredients: In a very large bowl, combine the sliced 1 lb Italian sausage links, 4 medium cut potatoes, 8 oz sliced mushrooms, 1 large sliced onion, and 3 cloves minced garlic.
4. Season & : Toss: Drizzle the mixture generously with 3 tablespoons of olive oil. Sprinkle with 1 teaspoon dried rosemary, 1 teaspoon dried thyme, 1/2 teaspoon paprika, and salt and black pepper to taste. Toss everything thoroughly until all the ingredients are evenly coated with the oil and seasonings.
5. Spread on : Baking Sheet: Spread the seasoned mixture evenly onto a large baking sheet (or two if needed, to avoid overcrowding) in a single layer. Ensuring a single layer allows the vegetables and sausage to roast and caramelize rather than steam.
6. Bake: Bake in the preheated oven for 50 minutes. Halfway through the baking time (around 25 minutes), remove the baking sheet from the oven and give the mixture a good stir with a spatula to ensure even cooking and browning. Return to the oven to finish baking.
7. Check for : Doneness: The dish is ready when the potatoes are tender when pierced with a fork, the sausage is fully cooked through (no pink inside), and the vegetables are nicely browned and slightly caramelized.
8. Serve: Transfer the hot baked sausage, mushrooms, and potatoes to a serving dish. Garnish with fresh chopped

parsley for a touch of freshness and serve hot.

SWAPS & NOTES

Italian Sausage: Use mild or hot Italian sausage links, depending on your preference.

You can also use chicken or turkey sausage for a lighter option.

If using bulk sausage, break it into crumbles.

Potatoes: Yukon Gold, red potatoes, or even small new potatoes work great.

TIPS FOR SUCCESS

Don't Overcrowd the Pan: This is crucial for roasting!

If the pan is too crowded, the ingredients will steam instead of roast, leading to soggy results.

Cut Evenly: Cut potatoes and sausage into similar-sized pieces to ensure they cook evenly at the same rate.

Stir Halfway: Stirring the mixture halfway through baking helps ensure all sides of the ingredients get browned and tender.

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

Original recipe: <https://chefmaniac.com/one-pan-baked-sausage-mushrooms-potatoes-easy-dinner/>