

Baked Sausage, Mushrooms, and Potatoes: A Simple One-Pan Meal

My Favorite Sheet Pan Sausage and Veggies



OVEN
400°F

TIME
50 min

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INGREDIENTS

- 1 lb Italian sausage links, sliced
- 4 medium potatoes, cut into bite-sized pieces
- 8 oz mushrooms, sliced
- 1 large onion, sliced
- 3 cloves garlic, minced
- 3 tablespoons olive oil
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1/2 teaspoon paprika
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1. Preheat & : Prep:** Preheat your oven to 400°F (200°C).
- 2. Combine :** Ingredients: In a large bowl, combine the sliced sausage, potatoes, mushrooms, onion, and minced garlic.
- 3. Season:** Drizzle the olive oil over the ingredients in the bowl. Sprinkle with the rosemary, thyme, paprika, salt, and pepper. Toss everything until it's evenly coated in the oil and seasonings.
- 4. Spread & : Bake:** Spread the mixture evenly on a large baking sheet in a single layer. Make sure not to overcrowd the pan. If your baking sheet is too small, use two to ensure everything roasts rather than steams.
- 5. Roast:** Bake in the preheated oven for 50 minutes, or until the potatoes are tender and golden brown, and the sausage is fully cooked. For even cooking and browning, give everything a good stir halfway through the baking time.
- 6. Serve:** Transfer the baked sausage and veggies to a serving dish, garnish with fresh chopped parsley, and serve hot.

SWAPS & NOTES

Sausage: Italian sausage is my go-to for its flavor, but you could use chicken sausage, bratwurst, or even kielbasa for a different twist.

Just make sure the sausage is fully cooked by the end of the baking time.

Potatoes: I prefer using Yukon Gold or red potatoes for their creamy texture and thin skin, which means you don't have to peel them.

You can use Russet potatoes, but they tend to be a bit starchier.

TIPS FOR SUCCESS

Single Layer is Key: The most important tip for this recipe is to not overcrowd the pan.

A single, even layer of ingredients allows them to roast and get crispy rather than steam.

Cut Consistently: Cutting the potatoes, sausage, and other vegetables into similar-sized pieces ensures that they all cook in roughly the same amount of time.

Stir Halfway: Giving the pan a good stir halfway through baking helps ensure that everything gets evenly browned and crispy.

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

Original recipe: <https://chefmaniac.com/baked-sausage-mushrooms-and-potatoes-a-simple-one-pan-meal/>