

Apple Sausage Cheddar Breakfast Skillet

A sweet-savory breakfast skillet with apple chicken sausage, tender potatoes, diced apples, onion, thyme, and melted sharp cheddar.



PREP

15 minutes

COOK

35 minutes

TOTAL

50 minutes

SERVES

4 servings

INGREDIENTS

- 1 pound fully cooked apple chicken sausage, sliced into rounds
- 2 large firm sweet apples, cored and diced into about 1/2-inch pieces
- 1 medium onion, diced
- 2 cups potatoes, cut into even 1/2-inch dice (see notes for frozen or leftover potatoes)
- 1 cup shredded sharp cheddar cheese
- 1 tablespoon olive oil, divided, plus a little more only if the pan needs it
- 1 teaspoon dried thyme
- Salt and black pepper, to taste
- 2 to 3 tablespoons water, only as needed to help fresh potatoes soften
- Chopped fresh parsley, optional, for garnish

DIRECTIONS

1. Brown the sausage: Heat half the olive oil in a large, deep 12-inch skillet over medium heat. Add the fully cooked sausage rounds and brown for 3 to 4 minutes, turning occasionally. Transfer to a plate. This first step adds color; the sausage will finish heating when it returns to the pan.
2. Cook the potatoes: Add the remaining oil and the fresh diced potatoes to the same skillet. Season lightly with pepper and a small pinch of salt. Cook for about 12 to 18 minutes, stirring occasionally, until fork-tender and golden in spots. If they brown while still firm, add 2 to 3 tablespoons water, cover for several minutes to steam, then uncover and let the water evaporate before continuing to brown. Follow the package cooking directions if using frozen diced potatoes instead.
3. Soften the onion and apples: Add the diced onion and cook for 3 to 4 minutes, stirring, until softened. Add the diced apples and dried thyme. Cook for another 4 to 6 minutes, until the apples begin to soften but still hold their shape. Reduce the heat if the apples or pan drippings start to scorch.
4. Return the sausage and melt the cheese: Return the sausage and any plate juices to the skillet. Stir and heat everything thoroughly, following any heating directions on the sausage package. Adjust salt and pepper. Sprinkle the cheddar evenly over the top, cover, and cook on low for 2 to 3 minutes, until melted. If the sausage or potatoes are leftovers, heat them to 165 degrees F before adding the cheese.
5. Garnish and serve: Remove from the heat, scatter with parsley if using, and serve warm. Serve from the skillet with a trivet underneath and a reminder that

the handle is hot.

SWAPS & NOTES

Timing is approximate and based on fresh 1/2-inch diced potatoes and fully cooked sausage. Frozen or already cooked potatoes have different cooking times.

Use fully cooked apple chicken sausage for this method. If starting with raw chicken sausage, cook it separately according to its package directions to 165 degrees F, then slice and add near the end. That cooking time is additional.

For frozen diced potatoes, use 2 cups and follow the package cooking instructions, including any required oil. Do not assume frozen potatoes are already fully cooked.

Leftover roasted potatoes can replace the fresh potatoes. Brown them in the skillet and heat thoroughly rather than using the fresh-potato steaming stage.

TIPS FOR SUCCESS

Use a wide, deep skillet so the potatoes have room to brown.

Cook potatoes until tender before adding the apples; the apples need much less time.

Brown the sausage first and set it aside so it does not dry out while the potatoes cook.

Taste before adding much salt because sausage and cheddar are already seasoned.

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

Original recipe: <https://chefmaniac.com/apple-sausage-cheddar-breakfast-skillet/>