Sheet Pan Sausage Dinner

Rooted in Reality

Simple ingredients • Big flavor • Less mess



What You Need

For a basic family-size pan, use:

- 1 1/2 to 2 pounds baby potatoes, halved
- 12 to 14 ounces smoked sausage, sliced into coins (Family favorite is Kiolbassa Smoked Meats – you can get them at Sam's or Costco)
- 1 large onion, cut into chunks
- 1 or 2 red bell peppers, cut into strips or chunks
- 2 to 3 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt, or less if your sausage is salty



If your potatoes are larger than true baby potatoes, quarter them.

The goal is bite-size pieces that can roast all the way through without the sausage drying out.

Good Food Feeds the Real Life

Rooted in Reality

GARDEN • ORGANIZE • REPEAT

How to Make It Without Making a Mess

1. **Heat the oven to 425°F.**
   A hot oven gives the potatoes a better chance at crispy edges.

2. **Prep your pan.**
   Line a large sheet pan with parchment paper or foil if you want easier cleanup. If you like extra browning, skip the liner and oil the pan lightly.

   These are the best sheet pans ever and have become my go to for sheet pan dinners, cookies and everything in between!

   Amazon link

3. **Season the potatoes.**
   Add the halved potatoes to the pan first. Drizzle with olive oil, then sprinkle on the garlic powder, paprika, black pepper and salt. Toss everything right on the pan.
   (If you want to keep this simple, I use Trader Joe's 21 Seasoning.)

4. **Roast the potatoes for about 15 minutes.**

5. **Add the sausage, onion and peppers.**
   Pull the pan out and toss again so everything gets coated. Spread it all out in a single layer. Crowding the pan makes the vegetables steam instead of roast, and that is not what we are after.

6. **Put the pan back in the oven for 20 to 25 minutes,** stirring once halfway through. The dinner is ready when the potatoes are fork-tender and browned, the sausage has crispy edges, and the onions and peppers look soft and roasted.

7. **For more color, turn the broiler on for 1 to 2 minutes** at the end. Stay close. A broiler can go from perfect to burnt fast.

Simple meals. A little more real.