

Idiot's Kitchen Recipe – One Pan Baked Smoked Sausage

Recipe from idiotskitchen.com – Adapted from Paula Kenney



Ingredients:

2 packages (about 2 pounds) smoked sausage (beef & pork is my preference)
1 pound small red potatoes, sliced
1 bell pepper (red, yellow, or orange), sliced
1 large onion, sliced
2-3 Tablespoons olive oil
Freshly ground black pepper
Salt (optional, to taste)

Preheat the oven to 350 degrees.

Thinly slice 1 pound of small red potatoes, 1 bell pepper, and 1 large onion. Place the vegetables in a large baking dish and coat with 2-3 Tablespoon of olive oil. Toss the vegetables with your hands to evenly coat in the oil.

If the smoked sausage comes in one large piece, cut each into 3 links. Poke each link several times with a small, sharp knife and place in the pan on top of the vegetables.

Season with freshly cracked black pepper and salt if desired. Keep in mind that the sausage is already quite salty.

Bake uncovered for 20 minutes then turn the sausage to brown on the other side. Continue to bake until the sausages are browned and the vegetables are cooked through and tender, about 30-40 minutes total. (Longer cooking will result in even better flavor.)

Makes 4-6 servings (depending on whether you serve 1 or 2 links) and is great leftover. Recipe can also be easily expanded.