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Recipe Name:

Bratwurst with Apples Sheet Pan Dinner

Ingredients:

2 large apples cored and cut into cubes (Granny Smith)
1 1/2 lb fingerling potatoes
1 pre-cut package of butternut squash
1 large red onion cut into wedges
2 tbsp fresh sage chopped
2 tbsp fresh rosemary chopped
2 tbsp honey
3 tbsp olive oil
1/2 tsp salt (or to taste)
1/4 tsp pepper (or to taste)
4 -5 links of bratwurst
red cabbage

Directions:

Preheat the oven to 400 F degrees.

In a large bowl combine the apple cubes, fingerling potatoes, butternut squash, onion, sage and rosemary. Drizzle the honey and olive oil over, season generously with salt and pepper then toss really well so that everything combines.

Arrange the veggies and apples in a large shallow roasting/sheet pan. Arrange the bratwurst in and around the vegetables.

Bake for 30 minutes or until golden and cooked through.

Note: If some fingerling potatoes are bigger than others, cut them in half so that they are roughly all the same size. Serve with red cabbage on the side.

Serves 4