

Sheet Pan Sausage

Ingredients

2 lbs baby red OR yukon gold potatoes, halved
2 13 oz packages sausage of choice - I recommend a chicken sausage or turkey sausage- sliced into rounds
2 corn on the cob, husk on
1 red bell pepper, diced
1 orange bell pepper, diced
1 green bell pepper, diced
1 teaspoon cumin
1/2 teaspoon paprika
1 TSP onion powder
1 TSP coarse salt
1 teaspoon pepper
Green onion, thinly sliced to garnish
3 tablespoons olive oil

Directions

1. Preheat oven to 425 F.
2. Cover a baking sheet with parchment paper and place all ingredients except corn on the baking sheet. Spread the vegetables out into a single layer, leaving an empty space for the corn on the cob. Place the corn on the cob, husk still on, in the empty space.
3. Put the pan on the bottom of your oven for 20 minutes. Remove the corn on the cob and set aside. Put the pan back in the oven on the top rack and cook for another 10 minutes, or until potatoes are tender.
4. While vegetables continue to cook, remove the husk from the corn and slice off the kernels. When the potatoes are tender enough to be pierced with a fork, remove the pan from the oven.
5. Stir in the corn kernels and add green onion to garnish.
6. Enjoy!

MADE WITH LOVE

by Teresa Forchard