

# Fried Potatoes and Onions/Peppers with Smoked Sausage !

## INGREDIENTS :

2 lbs baby red potatoes (you can also use regular red potatoes or gold potatoes), cut into 1 – 1 1/2 inch pieces

1 onion, sliced into thick half circles

1 red bell pepper, cut into 1-inch pieces

8 oz smoked sausage or kielbasa (I use smoked Polish kielbasa), cut into 1-inch pieces

8 oz fresh mushrooms (baby Bella, white button, etc.), cut in half or quarters

1/4 cup olive oil

4 garlic cloves, minced

1 teaspoon fresh thyme

1 Tablespoon spice/ dry herbs blend

salt, ground black pepper

fresh herbs, minced (parsley, thyme, chives, dill, etc)

## DIRECTIONS :

Preheat the oven to 475 degrees Fahrenheit (I used the convection setting on my oven, although if you don't have that option, it will still work.).

Place a large rimmed baking sheet into the oven at the same time, so that it heats up while you are prepping all the

ingredients.

Scrub the potatoes really well and cut them into 1 – 1½ inch pieces.

Place them into a medium pot, and fill it with water, so that the water is just barely covering the potatoes.

*Last Step: Don't forget to share!*