

Kielbasa Veggie Sheet Pan Dinner

Sausage Potato Garlic Pan

40 minutes to prepare serves 4

INGREDIENTS

- 1 pound baby red potatoes, halved or quartered
- 2 cups petite baby carrots
- Asparagus, 1 bunch
- 1/2 large yellow onion, thinly sliced
- 1 package (13 ounces) pork kielbasa, sliced into rounds
- 1 tablespoon minced garlic
- 1/4 cup olive oil separated (2 tablespoons; 1 tablespoon)
- 1 teaspoon dried basil
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1 teaspoon paprika
- 1/2 teaspoon onion powder
- Salt and cracked pepper

PREPARATION

1. Preheat oven to 400°F. Line a baking sheet with aluminum foil or silicone baking sheet.
2. In a small bowl, mix basil, thyme, oregano, paprika, onion powder, salt and pepper. Set aside.
3. Place potatoes and carrots on baking sheet and drizzle over 2 tablespoons of olive oil. Sprinkle half of dry herbs over top and toss until evenly coated. Bake for 20 minutes.
4. Remove potatoes and carrots from oven and slide to one

side of tray. Add asparagus, onion, and kielbasa slices to baking sheet.

5. Drizzle with 1 tablespoon olive oil, remaining dry herbs and garlic and toss to coat. Spread all evenly around baking sheet.
6. Return sheet pan to oven to make for additional 10-15 minutes, or until veggies are softened and roasted.
7. Serve warm, directly from sheet pan.