



Oven Roasted Sausages, Potatoes, and Peppers

This recipe will serve 3-4 adults.

1 package (1 lb) of your favorite sausage links (Johnsonvilles, Evergood, or Any smoked sausage you like. I used polish sausages, 4 to a pack)

4-5 decent-sized potatoes (I prefer yukon gold, or red bliss)

1 small jar banana peppers

1-2 bell peppers, sliced

1 large onion, sliced

3 tbsp olive oil (yes, it has to be OLIVE oil)

salt & pepper

*Optional — 2 tsp dried rosemary (bachelors, ignore this. your salt and pepper will be fine. i know that asking you to procure olive oil was already a stretch.)

*Optional — 3 tbsp creole seasoning

Directions:

1. Spray a large baking pan w/ nonstick spray (make sure there is at least a small “lip” that provides a “side” to the pan, don’t use a flat baking sheet.

2. Slice sausages into thin rounds, about 1/5” thick. if you know how to slice using a “bias” cut, do that.

3. Cut potatoes into 1/2” chunks

4. Slice onion and pepper into strips

5. Place all ingredients on baking sheet and drizzle oil over. use your hands to toss everything together in the oil, making sure everything feels coated.

6. Add salt & pepper and spices (if using)

7. Top w/ sliced banana peppers

8. Bake at 400 for about 30-35 min, until potatoes are tender.

[Jane Daugherty Giddens](#) shared [Kay Riley's photo](#).