

# Italian Big Pan Sausage and Veggie Roast

**Serves:** 6

## **Ingredients:**

1 pound mild or hot Italian sausage links

Extra virgin olive oil

2 to 2 ½ pounds Yukon Gold or Russet potatoes, halved and quartered

1 large yellow onion, sliced

2 sweet bell peppers, seeded and cut into half-inch strips

8 ounces baby bella mushrooms, quartered (button mushrooms also work)

1 zucchini, cut into quarter-wedges

1 tablespoon fresh rosemary, finely chopped

2 tablespoons fresh parsley, finely chopped

2 teaspoons kosher salt

1 teaspoon black pepper

4 tablespoons of butter, cut into cubes

## **Directions:**

Preheat oven to 400 degrees and position the rack in the lower third of the oven. Line a plate with a paper towel and set aside.

Place the sausage links in a large pan and drizzle with 1 teaspoon of olive oil, turning until evenly coated. Cook over medium heat, turning occasionally, until lightly browned on both sides, about 3 minutes per side. Transfer the sausages to the prepared plate to cool.

Place the sliced potatoes and onions in a large baking dish or roasting pan. Drizzle with 2 tablespoons of olive oil and then sprinkle with 1 teaspoon of kosher salt and ½ teaspoon of black pepper; toss to combine.

Add the bell peppers, mushrooms, zucchini and 1 tablespoon of olive oil, then toss again. Sprinkle with the fresh herbs and remaining teaspoon of salt and ½ teaspoon of pepper; mix until evenly distributed.

Slice the cooled sausages into thirds and place them over the vegetables, then scatter the top with the butter cubes. Cover the pan with a lid or aluminum foil and bake for 1 hour, tossing the mixture well after 30 minutes.

After 1 hour, remove the lid and increase the oven heat to 425 degrees. Continue to roast until the potatoes begin to turn lightly brown around the edges, about 15 to 20 minutes. Remove from the oven and serve immediately with slices of good, crusty bread.

Leftovers may be refrigerated for several days and reheated in the oven or microwave.