

INGREDIENTS

2 PERSON | 4 PERSON



Sweet Potato



Broccoli Florets



Bell Pepper*

Fry Seasoning

2 | 2

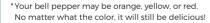
Scallions



9 oz | 18 oz Italian Pork Sausage



1.5 oz | 3 oz Honey Dijon Dressing Contains: Eggs



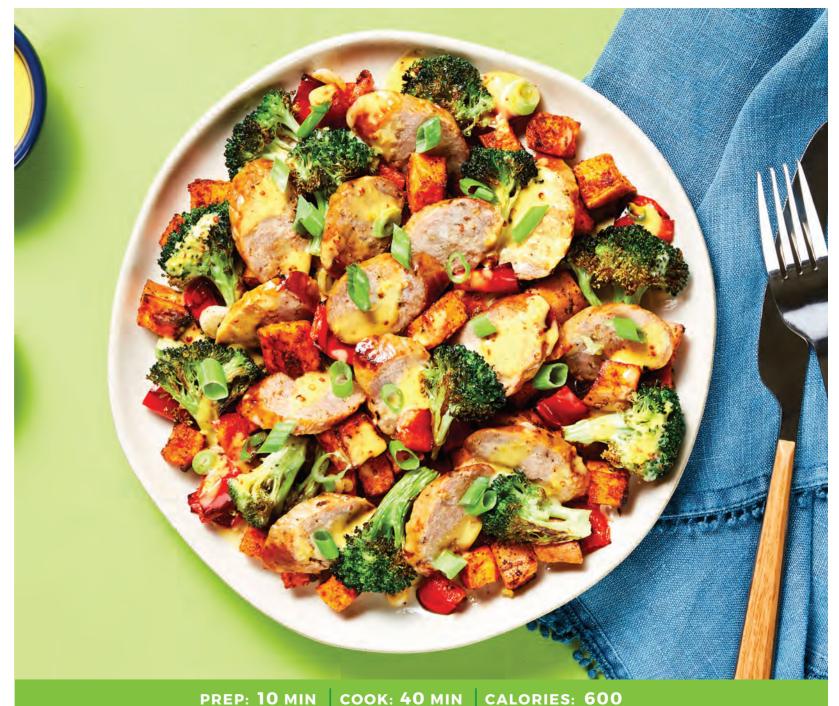
HELLO

HONEY DIJON DRESSING

Sweet and tangy—a satisfying pairing for savory Italian pork sausage

PORK SAUSAGE OVER ROASTED VEGGIE JUMBLE

with Honey Dijon Dressing



COOK: 40 MIN | CALORIES: 600



LINE IT UP

Want to make cleanup easier down the road? Line your baking sheets with foil before adding your veggies and sausage.

BUST OUT

- · 2 Baking sheets
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)



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* Pork Sausage is fully cooked when internal temperature reaches 160°



1 PREP

- Adjust racks to middle and top positions and preheat oven to 425 degrees. Wash and dry all produce.
- Dice sweet potato into ½-inch pieces.
 Core, deseed, and dice bell pepper into ½-inch pieces. Cut broccoli florets into bite-size pieces if necessary.



2 ROAST VEGGIES

- Toss sweet potato and bell pepper on a baking sheet with a large drizzle of olive oil, Fry Seasoning, salt, and pepper.
- Roast on middle rack until browned and tender, 20-25 minutes.



3 ROAST BROCCOLI & SAUSAGE

- Meanwhile, toss broccoli on one side of a second baking sheet with a drizzle of olive oil, salt, and pepper.
- Place sausage* on empty side of same sheet.
- Roast on top rack, flipping sausage halfway through, until broccoli is browned and tender and sausage is fully cooked, 15-20 minutes.



4 PREP SCALLIONS

- While everything roasts, trim and thinly slice scallions, separating whites from greens.
- In the last 5 minutes of sweet potato and bell pepper roasting, carefully sprinkle scallion whites on top.



5 CUT SAUSAGE & TOSS JUMBLE

- Once sausage is done, transfer to a cutting board. Let cool slightly, then thinly slice.
- Carefully transfer roasted broccoli to sheet with sweet potato and bell pepper; toss to combine.



6 SERVE

 Divide veggie jumble and sausage between plates. Drizzle with honey dijon dressing. Sprinkle with scallion greens and serve.

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