

wineXpert™ LE20

SHEET PAN SAUSAGE AND VEGETABLE DINNER

The rustic ease of throwing your whole dinner onto a single sheet pan is a culinary trend worthy of its buzz. Put your feet up with a glass of Nerello while the oven does all the work.

PAIR WITH: **WINEXPERT™ LE20 NERELLO**

Yield: 4 servings

INGREDIENTS:

- 1/4 cup olive oil
 - 1 tbsp each Dijon mustard and red wine vinegar
 - 2 tsp honey
 - 2 large cloves garlic, grated
 - 1/2 tsp each smoked paprika, dried thyme, salt and pepper
 - 6 European style smoked sausages such as bratwurst or knackwurst, sliced into thick coins
 - 8 multicoloured mini bell peppers, or 1 large bell pepper sliced
 - 1 lb. each mixed colour baby potatoes and Brussels sprouts, halved
 - 1 small bunch asparagus, trimmed and cut into bite-sized lengths
- Grated aged Cheddar cheese (optional)

METHOD:

Preheat oven to 400°F.

Whisk olive oil with mustard, vinegar, honey, garlic, paprika, thyme, salt and pepper in a large bowl. Add sausage, peppers, potatoes and sprouts; toss to coat.

Spread vegetables and sausage onto a large greased or parchment-lined baking sheet. Toss asparagus with any residual oil mixture left in bowl and set aside.

Roast sausages and vegetables for 20 minutes; scatter reserved asparagus over, stir and continue to roast for 15 to 20 minutes or until vegetables are fork tender and nicely browned.

Serve with grated cheese at the table to garnish (if using).



TIPS:

- Stretch this dish to **feed a larger crowd** by serving over hot cooked quinoa, brown rice or couscous.
- **Replace precooked smoked sausage with fresh Italian sausages.** Arrange whole sausages at one end of the baking sheet and brush with a portion of the oil mixture. Toss vegetables with remaining oil mixture and arrange alongside. After roasting, slice sausages into coins to serve with vegetables.

