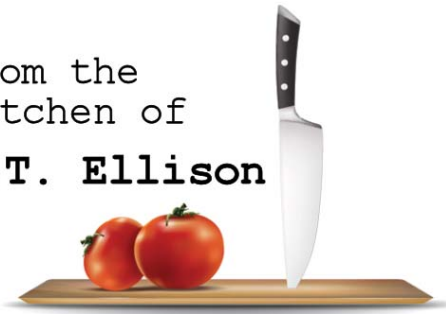


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 1 lb. chicken apple sausage, sliced into bite-sized rounds
- ✓ 1 large onion, chopped
- ✓ 2 stalks celery, chopped
- ✓ 2 sweet potatoes, peeled and cubed into 1-inch pieces
- ✓ 3 tablespoons olive oil
- ✓ ½ tsp garlic powder
- ✓ ½ tsp sweet paprika
- ✓ ½ tsp dried thyme
- ✓ salt and pepper, to taste

One-Pan Roasted Sausage & Root Veggies

(makes 4 servings)

Filled with fall flavors, this recipe is perfect for a weeknight when you need easy cleanup and don't feel like babysitting the stove.

Directions

- Preheat the oven to 400 degrees F.
- Line a half-sheet pan or 9x13 pan with foil or parchment for easier cleanup.
- In a large mixing bowl, toss all ingredients until thoroughly combined.
- Spread meat and veggies evenly in the pan.
- Bake for 45 minutes, until potatoes are tender. For more even cooking, rotate the pan and flip the vegetables halfway through the baking time.

Cook's Note

Feel free to play around with the ingredients here! You can switch out the sausage for your favorite kind—kielbasa works great here. And adding fresh apple is pretty tasty, too! Now that you've got the technique down, the sky's the limit.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.

Want a wine to go with your recipe? Check out J.T.'s wine blog, [The Wine Vixen](http://TheWineVixen.com), at TheWineVixen.com.

