

Spicy Roasted Sausage, Potatoes, and Peppers



Ingredients:

- 2 medium potatoes, peeled and cut into 1/2-inch cubes
- 12 ounces turkey sausage, cut into 1-inch pieces
- 1 medium red onion, cut into wedges
- 1 medium sweet red pepper, seeds removed, cut into 1-inch pieces
- 1 medium green pepper, seed removed, cut into 1-inch pieces
- 1/2 cup sliced mushrooms
- 1 cup carrots, cut into 1/2-inch pieces
- 1 tablespoon olive oil
- 1/2 to 1 teaspoon Creole seasoning
- 1/4 teaspoon pepper
- Cooking spray

Directions:

1. Preheat oven to 400 F.
2. In a large bowl, combine potatoes, sausage, onion, red pepper, green pepper, carrots, and mushrooms.
3. Mix oil, Creole seasoning and pepper; drizzle over potato mixture and toss to coat.
4. Transfer to a baking pan coated with cooking spray.
5. Roast until vegetables are tender, stirring occasionally, 30-35 minutes.

Makes 4 servings



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