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Roasted Kielbasa with Red Cabbage, Onions and Potatoes

Serves 4

When weeknight meal preparation gets pinched, assemble this sheet pan for a fast, flavorful, fall dinner! The combination of savory elements are delicious together and create a flavor-filled, satisfying experience. Serve with a generous dollop of whole grain mustard for dipping.

Ingredients:

- 1 (14 oz) link of kielbasa, cut in half lengthwise, then into 3" pieces
- 1/2 small, red cabbage, cut into 1/2-inch thick wedge slices
- 1/2 sweet onion, sliced pole to pole
- 1 pound small potatoes, halved
- 1/4 cup olive oil
- 1 teaspoon Kosher salt
- 1 teaspoon black pepper
- 1/4 teaspoon garlic powder
- 5-6 stems fresh thyme

Directions:

1. Preheat the oven to 400°F. Prepare two half-sheet pans by lining with parchment paper. Use two sheet pans so that the food can be well spread out in a single layer and roasted instead of steamed.
2. Slice the kielbasa into 1/2-inch thick wedges, then place carefully as intact wedges spaced out on the two prepared sheet pans. Drizzle each wedge with a little olive oil and a pinch of Kosher salt and pepper.
3. Slice the onions, and cut the potatoes in half. In a large bowl, gently toss them with the olive oil, salt, pepper, thyme, and garlic powder. Stir until well-coated and then place the potatoes, cut-side down on the two sheet pans spaced out in a single layer. Add the onions around the potatoes and cabbage. Then place the pieces of kielbasa and the thyme sprigs around the pan.
4. Roast for 30 minutes, then carefully flip the sausages and potatoes. Roast for another 5-10 minutes, or until the kielbasa begins to brown at the edges and the vegetables are cooked to your desired tenderness preference.
5. Transfer the roasted collage to plates and enjoy!