Sheet Pan Chicken Sausage & Veggies

Serves: 3

Ingredients

- 1 package al fresco Sweet Italian Chicken Sausage, sliced
- 1 red onion, halved and cut into chunks
- 1 red bell pepper, chopped
- 1 yellow bell pepper, chopped
- 1 sweet potato, peeled and chopped
- 1 zucchini, sliced into 1/2" slices
- 1/2 pint cherry tomatoes
- 1 tsp. Italian seasoning
- 1/2 tsp. garlic powder
- 1/2 tsp. smoked sweet paprika
- 1/4 tsp. salt
- 2 tbsp. extra virgin olive oil
- Parmesan cheese, if desired
- Fresh basil leaves, if desired

Directions:

- Preheat oven to 425 degrees.
- Into a large bowl, add onion, bell peppers, sweet potato, zucchini, tomatoes, spices, salt and olive oil and mix to coat.
- Onto a sheet pan, place sliced sausages. Add vegetables and spread evenly.
- Roast for 10 minutes, remove from oven and toss so the pieces can get crispy on all sides. Place back into the oven for an additional 10-15 minutes or until potatoes are cooked through and vegetables are tender.
- Place into serving bowls and top with parmesan cheese and fresh basil leaves if desired.