

## Davio's House Italian Sausage, Roasted Vegetables

Serves 4 portions

### Ingredients

- 1 cup Extra Virgin Olive Oil
- 12 oz Davio's Classic Sausages
- 2 medium Sweet Potatoes, peeled and diced into  $\frac{3}{4}$  inch cubes
- $\frac{1}{2}$  medium Red Onion, diced into chunks
- 3 cups Brussels Sprouts, halved
- 2 crisp Baking Apples, cored & diced into 1  $\frac{1}{4}$  inch chunks
- 1 large Garlic Clove, minced
- 1 tsp Fresh Thyme, chopped
- 2 tbsp Fresh Parsley, chopped

*Add salt and pepper to taste*

### Preparation

- In a large sauté pan over medium high heat, add  $\frac{1}{2}$  cup of olive oil.
- Add Sausage, Sweet Potatoes, Onions, Brussels Sprouts, Apples and Garlic mix well.
- Add remaining  $\frac{1}{2}$  cup of olive oil over the sausage-potato mixture, sprinkle with thyme and parsley and season with salt and pepper to taste.
- Cook for 30 minutes, stirring occasionally until veggies and apples are tender.
- Serve warm.