

Chicken

Roasted Chicken Sausage, Apples, Leeks and Potatoes

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Servings: 4

Preparation Time: 5 minutes

Start to Finish Time: 35 minutes

Bake Time: 30 minutes

2 small crisp red apples (such as Empire or Braeburn), quartered
2 leeks (white and light green parts only), halved crosswise and lengthwise
2 yellow potatoes (about 1/2 pound total), cut into 1/2-inch-thick wedges
8 sprigs fresh thyme
2 tablespoons olive oil
Kosher salt and pepper
8 small chicken sausage links (about 1 1/2 pounds total)

Preheat oven to 425 degrees.

In a large roasting pan, toss the apples, leeks, potatoes, thyme, oil, 1/2 teaspoon salt and 1/4 teaspoon pepper. Roast for 15 minutes.

Stir the vegetables and add the sausages to the pan, nestling them among the vegetables. Roast until the sausage is cooked through and the vegetables are tender, 15 to 20 minutes more.

Serving Ideas: Try substituting Bartlett pears for the apples in this recipe. Like apples, the pears will add a caramelized sweetness to this savory dish.

Per Serving (excluding unknown items): 61 Calories; 7g Fat (97.1% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Fat.