

# Roasted Sausage, Apples, Leeks & Potatoes Recipe

By [Woman's Day Kitchen](#) from Woman's Day |  
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**This one-pan roasted dish is the epitome of ease: It requires minimal prep and you can swap out ingredients at will; use Bartlett pears instead of apples or pork sausage instead of chicken (just add five minutes to the cooking time).**

**Active Time:** [5 minutes](#)

**Total Time:** [35 minutes](#)

## Recipe Ingredients

- 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 lb total), cut into 1/2-in.-thick wedges
- 8 sprigs fresh thyme
- 2 Tbsp olive oil
- Kosher salt and pepper
- 8 small chicken sausage links (about 11/2lb total)

## Recipe Preparation

1. Heat oven to 425°F. In a large roasting pan, toss the apples, leeks, potatoes, thyme, oil, 1/2 tsp salt and 1/4 tsp pepper. Roast for 15 minutes.
2. 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.

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



Photo: Antonis Achilleos/Woman's Day

## Nutrition Facts

Yield 4 Servings  
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### Amount Per Serving

**Calories** 418

**Total Fat** 19g

Saturated Fat 4g

**Cholesterol** 83mg

**Sodium** 1049mg

**Total Carbohydrates** 30g

Dietary Fiber 3g

**Protein** 26g