

Sweet Italian Chicken Sausage & Vegetables

Course Main Dish
Cuisine Italian

Servings 4 PEOPLE
Prep Time 15 MINUTES
Cook Time 45 MINUTES

Ingredients

- 5 King's Poultry Farm Sweet Italian Chicken Sausages (thawed)
- 2 lb Gold Potatoes (cubed)
- 1 medium Onion (chopped)
- 1 Sweet Bell Pepper (any color – seeded & sliced)
- 2 large Carrots (peeled & chopped)
- 3 tbsp olive oil
- 2 tsp Minced Garlic
- 1/2 tsp Italian Seasoning
- Salt & Pepper to Taste

Instructions

1. Grease a baking dish with deep sides.

2. Cut up potatoes, onion, pepper, & carrots. Arrange evenly on baking sheet.

3. Place thawed Chicken Sausages on vegetables. Drizzle with seasonings and olive oil.

4. Bake at 400 degrees for 45 minutes and until vegetable are tender and chicken is cooked through.

5. Enjoy