



Maple Sheet Pan Sausage with Harvest Vegetables

Ingredients

- 12 ounces (precooked) smoked turkey sausage, sliced into 1" rounds
- 2 cups cubed variety of squash or sweet potato, 1" cubes
- 2 cups Brussels sprouts, halved
- 1 cup cherry tomatoes
- 1/2 red onion, large diced
- 1/4 cup [Iron Fish Bourbon Maple Syrup](#)
- 2-3 tablespoons [Fustini's Chipotle Olive Oil](#)
- 4 garlic cloves, minced
- salt and pepper to taste
- cooked rice for serving

Sharon's Hint

Adapted from "How Sweet Eats"

Directions

Step 1.

Preheat oven to 425 degrees. Chop squash, Brussels and onion (you want pieces roughly the same size). Spread sausage, vegetable cubes, and tomatoes out on a baking sheet. In a small bowl, whisk together maple syrup, Chipotle olive oil and garlic in a bowl. Pour over sausage and vegetables to coat. Season with salt and pepper. Roast for 15-20 minutes. Toss and roast 5-10 minutes more. Serve immediately over rice.