



Sheet Pan Sausages with Brussels Sprouts and Honey Mustard

Ingredients

- 1 pound fresh sausage (sweet or hot Italian, or bratwurst)
- 1 pound Brussels sprouts
- 1 pound of small potatoes (small baby Yukon gold or red potatoes halved)
- 2 tablespoons [Fustini's Tuscan Herb olive oil](#)
- 1 tablespoon [Fustini's Cayenne Crush olive oil](#)
- 1 teaspoon [Fustini's 12 Year white vinegar](#)
- Kosher salt & pepper
- 4 teaspoons honey
- 1 tablespoon Dijon mustard

Sharon's Hint

Sourced from New York Times
Cooking Recipe by Ali Slagle

Directions

Step 1.

Heat the oven to 450 degrees, and place a sheet pan in the oven. Score the sausages in a few places on both sides, making sure not to cut all the way through. Transfer to a large bowl with the Brussels sprouts, potatoes, and 2 tablespoons of olive oil, and stir until coated. (If the mixture seems dry, add a little more oil.) Season with salt and pepper.

Step 2.

Spread the mixture in an even layer on the heated baking sheet, and arrange the vegetables cut-sides down. Roast 15 minutes, until the Brussels sprouts and potatoes start to soften. (The sausages will not be cooked through yet)

Step 3.

Meanwhile, in a small bowl, stir together the honey, mustard and white balsamic.

Step 4.

Drizzle the honey mustard over the sausages and vegetables, and toss or shake to coat. Flip the sausages. Roast until the sausages are cooked through and the vegetables are golden and tender, another 10 minutes or so. Season to taste with salt and pepper.