

Apple Kielbasa Bake

4 cups Brussels sprouts, halved
1 large red onion, cut into chunks
16-ounce kielbasa sausage, sliced into ½-inch thick rounds
2 large Yukon Gold potatoes, cut into chunks
2 baking apples, peeled, cored, and cut into chunks
6 carrots, peeled and cut into chunks
2 Tbsp olive oil
2 tsp dried sage
1 ½ tsp salt
1 tsp black pepper

Preheat oven to 400 degrees. In a large bowl, toss together the Brussels sprouts, onion, kielbasa, potatoes, apples, and carrots. Drizzle the oil over the mixture, then toss again. Sprinkle in the sage, salt, and pepper. Transfer the mixture to a large, rimmed baking sheet, arranging it in an even layer. Bake for 45 minutes, or until everything starts to caramelize and brown at the edges.