

Sheetpan Brats & Roasted Vegetables



FROM THE KITCHEN OF
DEBBIE MACOMBER

Tender vegetables, savory sausages, and sweet apples all come together on one baking sheet to create an easy, flavor-packed autumn dinner.

Serves 4

Ingredients

- 4 Bratwurst sausages
- 2 garlic cloves, crushed
- 12 oz beer
- 1 red onion, sliced into wedges
- 3-4 large carrots, cut into big chunks (about 2 cups)
- 9 oz baby potatoes, scrubbed
- 1 small acorn squash, seeds scraped out, cut into big chunks (about 3 cups)
- 2 apples, cored and sliced thickly
- ¼ cup apple cider vinegar
- 2 tablespoons olive oil
- 2 tablespoons brown sugar
- 2 tablespoons whole grain mustard
- 1 tablespoon Dijon mustard
- 1 ½ teaspoon kosher salt
- ½ teaspoon ground black pepper

Directions

Preheat oven to 425°F. Line a baking sheet with foil; set aside.

Pierce the sausages a few times with a sharp knife. In a medium saucepan over high heat, bring the garlic and beer to a simmer, then add the sausages. Add up to 1 cup of water as needed to cover the sausages. Bring back to a boil, turn heat down to medium-low, and boil for 5 minutes. Drain and set aside.

Place all of the cut vegetables and apples into a large bowl.

In a small bowl, whisk together the apple cider vinegar, olive oil, brown sugar, whole grain mustard, Dijon mustard, salt and pepper. Pour over the vegetables and apples, then toss until coated. Transfer to the prepared baking sheet. Place sausages on top.

Bake for 45-55 minutes, flipping sausages and stirring once halfway through cooking time, until all of the vegetables are tender.