



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

ROASTED WINTER VEGETABLES WITH ITALIAN SAUSAGE



The perfect easy dinner on a chilly night. It's even better when veggies are fresh from the farmers' market! Submitted by Chris Ball.



01 HR 25 MINS



Serves 4 - 6



Featuring

[Andreotti Farms](#)

[Halog Farms](#)

[Blue House Farm](#)

[A. Cozzolino Nursery](#)

INGREDIENTS

- 1 pound Italian sausage, casings removed
- 1 butternut squash, peeled, seeded, and cubed
- 1 pound Brussels sprouts, trimmed and blanched
- 1/2 red onion, cut into wedges
- 1/2 cup olive oil
- 1 tablespoon ground sage
- 1 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup crumbled peppered goat cheese

Spice Mix:

- 1/2 teaspoon of dried yeast

- ½ tablespoon of dried rosemary
- ½ tablespoon of red pepper flakes
- 1 teaspoon garlic powder
- 1 teaspoon turmeric powder
- 1 teaspoon dried celery seed
- 1 teaspoon ground sage
- 1 teaspoon dried thyme
- 1 tablespoon black pepper
- 1 tablespoon salt
- 2 tablespoons dried parsley

METHOD

Preheat oven to 400°F. Prepare sheet pan: Line a large sheet pan with parchment paper. Prepare seasoning mix: In a small bowl combine seasoning mix evenly.

In a small bowl, combine 1/4 cup olive oil and 1/2 seasoning mix. Toss sausage with the seasoning mixture.

Combine vegetables: In a large bowl, combine butternut squash, Brussels sprouts, and red onion. Add 1/4 cup olive oil and 1/2 seasoning mix.

Place the sausage and vegetables in a single layer on the prepared sheet pan. Roast in the preheated oven for 45-50 minutes, or until the sausage is cooked through and the vegetables are tender.

Remove the sheet pan from the oven and toss in the crumbled peppered goat cheese. Serve: Serve immediately.