

Roasted Potatoes and Kielbasa (One-Pan Recipe)

Source: Natasha's Kitchen

Serving Size: 4

Ingredients:

3 lbs. small red potatoes, cut into 1/3" to 1/2" thick rings
2 tablespoons extra light olive oil (or any high heat cooking oil)
2 tablespoons minced fresh parsley, or 1/2 Tbsp dried parsley
1 teaspoon sea salt
2 garlic cloves, pressed
14 ounces kielbasa, or sausage cut into 3/4" thick rings (we used Polish kielbasa)

Directions:

1. Preheat Oven to 400°F. Line a large baking sheet with parchment paper, or Silpat.
2. Cut potatoes into rings no larger than 1/2" thick. If potatoes are tiny baby red potatoes, you can half or quarter them so they are no larger than 1/2" thick. Slice Kielbasa into 3/4" thick rings. Place potatoes and kielbasa in a large mixing bowl.
3. Add parsley, 2 pressed garlic cloves, 1 tsp sea salt, and 2 Tbsp olive oil and toss to combine. Spread onto baking sheet and bake at 400°F for 45-50 minutes or until potatoes are browned and crisp. Stir halfway through baking with a spatula to ensure even browning.
4. Garnish with fresh parsley if desired and serve warm.