AUTUMN SAUSAGE AND CHICKEN WITH APPLES SHEET PAN DINNER

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 4 servings

16 ounces boneless chicken thighs or tenders

12 ounces sausage, sliced into 1/3 inch thick slices

16 ounces sweet potatoes peeled and diced into ¾ inch cubes

16 ounces brussels sprouts, halved

½ medium red onion, diced into chunks

1 tablespoon minced garlic (3 cloves)

¼ cup olive oil

1 teaspoon each dried thyme, sage, and crushed rosemary

Salt and freshly ground black pepper

2 crisp baking apples cored and diced into 1 ¼ inch chunks

2 tablespoons chopped fresh parsley

**Directions:**

* Preheat oven to 400 degrees F
* Spray a rimmed 18 x 13 inch baking sheet with non-stick cooking spray
* Add chicken, sausage, sweet potatoes, brussels sprouts, apples, onion, and garlic to sheet pan
* Drizzle everything with olive oil, sprinkle with thyme, sage, and rosemary then season with salt and pepper to taste
* Toss to coat
* Roast in preheated oven 15 minutes then remove and toss
* Return to oven and continue to roast until veggies and apples are tender, about 15 minutes longer
* Sprinkle with parsley and serve warm