




Country Smoked Sausage with Roasted Vegetables



 **Prep Time: 15 minutes**

 **Cook Time: 20 minutes**

INGREDIENTS

1 14 ounce package of Villari Brothers Never Ever™ Smoked 100% Pork Sausage

2 Whole Potatoes peeled and cut into Wedges

1 Red Bell Pepper Cut into Wide Strips without seeds and without stem

1 14 ounce package of Baby Carrots

2 Salt, Pepper and Garlic to taste

1 Sprig of Rosemary for garnish

***Serves 4**

DIRECTIONS

- 1 Preheat Oven to 375 degrees F. And place oven rack in the top quarter of the oven
- 2 In a bowl toss Potato Wedges with a little vegetable oil, Salt Pepper and some Garlic
- 3 Spread out potatoes on a pan and roast in oven for 10 minutes
- 4 Toss Carrots in the same bowl with a drizzle of oil, salt and pepper and spread out with the potatoes, place back in oven for 10 more minutes
- 5 Toss Red Bell Peppers with a drizzle of oil, salt and pepper and spread out on pan as well.....Cut, on a bias, the Villari Country Smoked Sausage into 1 ½ to 2 inch lengths and Spread out the red peppers and Smoked Sausage on the pan along with the Potatoes and Carrots and place back in oven for another 10 or 12 minutes until vegetables are tender and everything is hot
- 6 Garnish with a few sprigs of Fresh Rosemary and serve