

# LAZY SAUSAGE & POTATOES

*Simple, delicious, comfort food. Feeling lazy? This is the perfect hardy dinner for those days you just don't feel like doing much.*

## **INGREDIENTS:**

- 1 package **Unger Meats Farmer Sausage** sliced into rounds
- 1 large Onion, peeled and chopped
- 5 large Potatoes, peeled and chopped into ½ inch cubes
- 1 Bell Pepper (colour of your choice), sliced into small pieces
- ½ cup shredded Cheddar Cheese (or more if you want)
- 2 Tbsp Extra Virgin Olive Oil
- ½ tsp Dried Thyme
- ½ tsp Smoked Paprika
- Salt and Pepper to taste



## **DIRECTIONS:**

- Preheat oven to 400 F.
- Line a large baking tray with foil or parchment. If using foil, coat with cooking spray or some olive oil to keep the food from sticking.
- In a large bowl, toss all ingredients together, EXCEPT the cheese until well combined.
- Pour out onto the baking tray and spread out as much as possible so it will bake evenly.
- Bake for 45 mins to an hour, stirring every so often. Remove from oven when the potatoes are fork tender and golden brown.
- Turn off the oven. Sprinkle with the cheese and return to the "turned off" oven for a few minutes until cheese is melted.

ENJOY!

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