



# Sweet Potatoes & Sausage

## directions

1. Preheat oven to 350°F.
2. Slice raw sweet potatoes to approximately the same thickness as sausage patties.
3. Place sweet potato slices in a large mixing bowl.
4. Season by adding olive oil and kosher salt and toss lightly.
5. In a medium size baking dish, place slices of sweet potatoes in a shingling pattern (rows overlapping each other), then place the cut-in-half half sausage patty slices and a torn-in-half sage leaf between each potato slice.
6. Cover baking dish with lid or foil, place in oven and bake for 20 minutes.
7. Remove from oven, sprinkle with pine nuts and chopped sage, place back into oven and bake for 10 additional minutes.
8. Remove from oven, place a couple sweet potato and sausage slices on a plate, drizzle with honey or brown sugar.



6  
*servings*

10 min  
*prep time*

30 min  
*cook time*

## ingredients

- 2 Medium-sized sweet potatoes, washed, and well-dried
- 6 Swaggerty's Farm All Natural sausage patties, cut in half, uncooked
- 6 Whole sage leaves, torn in half
- 1 Tbsp chopped asge
- 1 Tbsp honey (optional)
- 1 Tsp olive oil
- 3 Tbsp pine nuts
- 1/2 Tsp kosher salt

Pairs well with: Green veggies

Special Kitchen Tools: N/A