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RECIPES ARE ADDED!**

Kielbasa with
Potatoes and Onions

**A Quick and easy weekday meal
you can whip up in minutes!**

Ingredients

Serves: 2–4

- **14 oz Kielbasa**, sliced
- **16 oz baby yellow or red potatoes**, halved or quartered
- **1 large yellow or white onion**, sliced
- **1 tsp kosher salt**
- **1/2 tsp black pepper**
- **1 tsp granulated garlic**
- **1 tsp granulated onion**
- **1 tsp thyme**
- **1 tsp oregano**
- **1 tsp dried parsley** (*or 2 tsp fresh parsley, chopped*)
- **2 tbsp olive oil**

Instructions

1. **Preheat the oven to 375°F (190°C).**
2. **Prepare the ingredients:**
 - Cut the **Kielbasa** into **1/4-inch slices**.
 - Slice the **onion** into **thick strips**.
 - Halve or quarter the **potatoes**, depending on their size, and place them in a large bowl.
3. **Season the potatoes:**
 - Add all the **spices** and **olive oil** to the bowl with the potatoes.
 - Toss well to coat evenly.
4. **Prepare the sheet pan:**
 - Line a **baking sheet** with **parchment paper or aluminum foil** (if using foil, spray it with cooking spray).
 - Spread the **potatoes onto the sheet pan**, placing them **cut side down** for better caramelization.
5. **Add the onions and Kielbasa:**
 - Distribute the **onions and Kielbasa slices** evenly over the potatoes.
6. **Bake for 40–45 minutes**, or until the potatoes are tender and golden brown.

7. **Optional:** For extra flavor, **add sliced red or green bell peppers** along with the onions and Kielbasa before baking.