**Kielbasa and Potatoes**

**Note:** No need for an additional carbohydrate since the main dish contains pasta

RECIPE

**INGREDIENTS**

* 5 pound of Kielbasa sausage cut into 1 inch pieces
* 20 potatoes, peeled, cut into 1 inch cubes
* 5 onions, chopped
* 8 green bell peppers, cut into 1 inch pieces
* 2 ½ teaspoons onion powder
* 2 ½ teaspoons garlic powder
* Salt and pepper
* ¾ cup olive oil
* Optional Ingredients:

carrots, garlic cloves

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**DIRECTIONS**

1. Preheat oven to 350 degrees. Spray a sheet pan(s) with non-stick spray.
2. Mix kielbasa, potatoes, onions, peppers together and place on pan. Season with salt pepper, onion powder and garlic powder. Drizzle oil over the mixture and stir to coat.
3. Cover with foil and bake in preheated oven for 1 hour.
4. Remove foil and bake until potatoes are completely cooked, about 30 minutes more.

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| **Prep Time:** 15 minutes | **Cook Time:** 135 minutes | **Total Time:** 150 minutes | **Yield:** 20 servings |