

Brussels Sprouts, Mashed Potatoes, & Sausage with Creamy Dijon Sauce



Ingredients

- 1 pound Brussels sprouts, cut into halves
- 14 oz smoked turkey sausage (or sausage of choice), sliced into rounds
- 24 oz. gold potatoes, roughly cut into large cubes
- 2 tablespoons butter, unsalted
- 1/2 cup milk
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 2 tbsp extra virgin olive oil

For the sauce:

- 1 tablespoon Dijon mustard
- 1 tablespoon mayonnaise
- 1 tablespoon red wine vinegar
- 1/2 teaspoon brown sugar
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Instructions

- Preheat oven to 425. Place halved Brussels sprouts on sheet pan. Drizzle with olive oil and sprinkle with salt and pepper. Place in the oven and roast until sprouts are tender-crisp, about 18 to 20 minutes.
- Heat a large skillet over medium heat. Cook sliced sausage rounds, turning frequently, until cooked through and browned. Remove from heat.
- Fill a large pot halfway with water and bring to boil. Add cubed potatoes. Cook until very tender, about 10-12 minutes. Drain and return potatoes to pot. Add butter, milk, salt, and pepper to potatoes and mash until smooth.
- Combine oil, Dijon, mayo, vinegar, sugar, salt, and pepper in a small bowl; whisk until smooth.
- To serve, divide potatoes between bowls, top with Brussels sprouts and sausages; drizzle with creamy Dijon dressing and enjoy!