



POLISH SAUSAGE

Polish Sausage and Broccoli One-Pan Dinner

Prep Time: 15 minutes

Cook Time: 20 minutes

Total Time: 35 minutes

Servings: 5

INGREDIENTS

1 12-oz package 100% grass fed Polish sausage

4 heads broccoli, stems removed

4 cloves garlic, sliced

25 Kalamata olives without pits

½ cup olive oil

7 oz feta cheese, crumbed

Salt and pepper

PREPARATION

1. Preheat oven to 350°.
2. Cut broccoli into bite-size pieces. Slice sausage lengthwise and cut again crosswise into bite-size, ½ round chunks.
3. Toss broccoli, sausage, olives, and garlic together with olive oil to coat.
4. Place on sheet pan in an even layer. Bake for 20 minutes or until edges of broccoli start to brown.
5. Remove from oven and top with crumbled feta. Season with salt and pepper to taste.
6. Serve immediately and enjoy!

Recipe Courtesy of Grass Run Farms

www.grassrunfarms.com