



843 Rainier Ave S
Seattle, WA 98144

Rosemary Sausage & Roasted Potatoes A Recipe for Uli's Famous Rosemary Chicken Sausage

Prep Time: 15 minutes

Cook Time: cook at 400 degrees for 60 minutes

Yield: 4-6 servings

INGREDIENTS:

- 1 pound Uli's Famous Rosemary Chicken Sausage (about 4 links)
- 1 Tablespoon olive oil (for cooking sausage links)
- 1 ½ pounds small red or white skinned potatoes (or a mixture)
- 1/8 cup good olive oil
- 1 Tablespoon minced garlic (3 cloves)
- ¾ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 teaspoons minced fresh rosemary leaves

DIRECTIONS:

1. Cut potatoes in half or quarters for larger ones, and place in a bowl with the olive oil, salt, pepper, garlic and rosemary. Toss until potatoes are well coated.
2. Dump the potatoes on a baking sheet and spread out into one layer.
3. Cook in the oven at 400 degrees for approximately 60 minutes until browned and crisp. Flip the potatoes twice with a spatula during cooking to ensure even browning.
4. About 20 minutes before removing potatoes from oven, heat 1 tablespoon of olive oil in frying pan. Brown Rosemary Chicken Links in pan (approximately 5 minutes) and cut into 1 inch or bite size pieces.
5. Remove pan from oven and combine sausage with potatoes and serve hot.