

Hasselback Sausage over Maple-Roasted Apples, Brussels & Squash



35 minutes | 2 servings

Find cookware

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Grab ingredients

½ lb	Brussels sprouts
½ small	butternut squash
½	Gala apple
3	pork sausages
1	shallot
	black pepper
	extra virgin olive oil
	pure maple syrup
	salt

Cook & enjoy

- 1 Preheat oven to 425°F.
- 2 Wash and dry the fresh produce.
½ small butternut squash
½ lb Brussels sprouts
½ Gala apple
- 3 Trim ends and peel squash; halve lengthwise, scrape out seeds, and cut the flesh into 1-inch cubes. Transfer to a baking sheet pan.
- 4 Trim Brussels sprouts and halve lengthwise; add to the baking sheet with the squash.
- 5 Quarter and core apple, then slice each quarter into wedges; add to the baking sheet.
- 6 Peel, trim, and quarter shallot lengthwise. Add to the baking sheet, keeping the quarters intact.
1 shallot
- 7 Drizzle oil and maple syrup over the apple and veggies. Season with salt and pepper, toss to combine, then spread out in an even layer.
2 tsp extra virgin olive oil
1 ½ tsp pure maple syrup
¼ tsp salt
¼ tsp black pepper
- 8 To hasselback the sausages, thinly slice each sausage crosswise, stopping ½-inch before the bottom (be careful not to slice all the way through).
3 pork sausages
- 9 Place sausages, cut-side up, on the baking sheet, nestling them into the apple and veggies.
- 10 Place baking sheet in the oven and bake until apple and veggies are tender and sausages are cooked through, about 20 minutes. Remove from oven.
- 11 Transfer sausages to a clean cutting board and cut in half crosswise.
- 12 To serve, divide apples, veggies, and sausages between plates. Enjoy!