



## Sheet Pan Sausage & Cabbage

4 servings  
25 minutes

### Ingredients

- 1 lb Pork Sausage (chopped)
- 8 cups Savoy Cabbage (sliced)
- 1 tsp Sea Salt
- 1 tbsp Whole Grain Mustard
- 1/3 cup Apple Cider Vinegar
- 3 tbsps Extra Virgin Olive Oil

### Directions

- 1 Preheat the oven to 375°F (190°C). Grease a baking sheet or line it with parchment paper.
- 2 Spread the sausages and cabbage evenly onto the prepared baking sheet. Season with salt. Bake for 20 to 25 minutes or until the sausages are cooked through.
- 3 Meanwhile, whisk together the mustard, vinegar, and olive oil until combined.
- 4 Drizzle the cooked sausages and cabbage with the mustard dressing and toss to coat. Serve warm and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to four days.

**Serving Size:** One serving is equal to approximately two cups of cabbage with sausage.

**Serve it With:** Rice, quinoa, and/or potatoes.

**More Flavor:** Try different types of sausages like kielbasa, Bratwurst or Italian.