

Cajun Style Sheet Pan

Ingredients:

1 sweet potato, thinly sliced
2 stalks of celery, diced (including leaves)
1/2 red onion, sliced
1 green bell pepper, roughly chopped
3 mini yellow bell peppers, sliced
1 (12 oz) can red beans, drained and rinsed
1 (12 oz) package cajun style andouille smoked sausage (we use the Sam's choice brand)
juice from 1 lemon
1 tsp garlic salt
1/2 tsp pepper
1/2 tsp Tony Chachere's Creole Seasoning
cooking spray or olive oil
tabasco hot sauce (optional)

Directions:

Preheat oven to 400 F degrees. Spray a large baking sheet (make sure it has a lip all the way around) with cooking spray, or drizzle with olive oil. Spread out sweet potato, bell peppers, beans, sausage, onions, and celery on the baking sheet. Sprinkle with garlic salt, pepper and Tony Chachere's. Spray over top with cooking spray. If you are using olive oil, stir the vegetables around lightly for even coating of the oil.
Bake for 12-18 minutes until the vegetables are fork tender. Pull out of the oven and sprinkle with lemon juice. Top with hot sauce if desired.

We like to serve this with rice. It's also delicious with a slice of our Killer Cornbread or our Best Ever Biscuits!

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