



# Potato, Apple & Sausage Skillet

## INGREDIENTS

- 4-6 Potatoes
- 3 T Butter
- Sausage
- ½ Medium Onion
- 2-3 Cloves Garlic
- 2-3 Apples peeled
- 1 T Rosemary + 2 Sprigs
- ½ t Thyme
- ½ t Smoked Paprika
- Pinch of Cinnamon
- ¼ t Salt
- ½ t Pepper
- 1 t Apple Cider Vinegar

## DIRECTIONS

1. Melt butter in a large skillet over medium heat.
2. Dice the potatoes, then add them to the skillet. Cook until they begin to soften and lightly crisp.
3. Add the sliced sausage and cook until browned. Stir in the onions, then add the rosemary sprigs and diced apples.
4. Add the minced garlic and cook for about 30 seconds, just until fragrant. Remove the rosemary sprigs.
5. Stir in the herbs, spices, and apple cider vinegar. Mix well and let everything cook together for a few more minutes until fully combined and heated through.

## NOTES

- **Get Those Potatoes Crispy**

Make sure your pan isn't overcrowded and give the potatoes time to sit undisturbed before stirring.

That's how you get that golden, slightly crispy outside.

- **Balance Is Everything**

This dish is all about that sweet and savory combo. If it tastes a little too sweet, add a tiny splash more apple cider vinegar. If it's too sharp, let it cook a little longer to mellow out.

- **Make It Your Own**

You can swap the sausage for chicken sausage or even turkey sausage if you want something a little lighter.