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BREAKFAST POTATOES WITH APPLE SAUSAGE

This brunch menu includes 3 different dishes that can be cooked at the same time in one oven using the True Convection or Convection Bake mode. Because the cooking time and temperature are the same for all 3 recipes, you can plan the cooking so the food will be ready to serve at the exact time you want to eat. The menu includes a frittata-style dish with green chilis and cheese, a baked french toast casserole, and to round it out some roasted potatoes with sausage and peppers.

Each dish serves 6 - 8 people.

Ingredients

1 lb small golden or red potatoes, cut into quarters
1 small red pepper, seeds removed, cut into 1" chunks
1 small yellow pepper, seeds removed, cut into 1" chunks
½ red onion, cut into 1" pieces
¼ cup olive oil
¼ tsp Kosher salt
½ tsp dried oregano
4 smoked chicken apple sausages cut into 4 - 5 diagonal slices

Preparation

Heat the oven in the Convection or Convection Bake mode 325°F.

Combine the potatoes with the peppers and onion, olive oil, salt, and seasoning and spread onto a rimmed baking sheet. Bake for 20 - 25 minutes, remove from the oven and fold in the sliced sausage. Return to the oven and continue cooking for another 10 - 15 minutes.

Note: The two other casseroles both need to rest for at least 10 minutes before serving so the potatoes can go in a little later and once the casseroles come out of the oven the temperature can be increased to 375°F for the last 10 minutes of cooking.

CONVECTION OR TRUE CONVECTION MODE



to crisp the potatoes.

WRITE YOUR NOTES: