

Spicy Sheet-Pan Sausage and Squash  
New York Times Cooking  
By [Ali Slagle](#)

Ali suggests in place of the squash you can use carrots, broccoli, potatoes or any vegetable that will go well roasted in extra-virgin olive oil. If you think the dish another ingredient, Ali suggests topping with feta cheese or chickpeas that are rinsed. You can also serve as a warm salad on top of kale, mustard green or my suggestion, baby spinach.

Yield: 4 servings

Time: 30 minutes

#### INGREDIENTS

1 (2-pound) butternut squash, peeled, halved lengthwise and seeded  
1-pound spicy sausage (fresh chorizo, Italian, Andouille or otherwise)  
 $\frac{1}{4}$  cup extra-virgin olive oil  
Kosher salt and black pepper  
1  $\frac{1}{2}$  cup parsley leaves  
1 tablespoon freshly squeezed lemon juice, plus more as desired  
Flaky salt, as desired

#### PREPARATION

1. Heat the oven to 425 degrees and stick a large baking sheet in the oven. Prep the squash and sausage: Cut the squash into 1/2-inch-thick slices, then cut the slices crosswise in half. Transfer to a large bowl. Score the sausages in a few places on both sides, making sure not to cut all the way through. Transfer to the bowl with the squash, then stir to coat with the olive oil and fat pinches of salt and pepper.
2. When the oven comes to temperature, carefully dump the squash and sausage mixture onto the hot baking sheet and spread it out into a single layer. Roast, stirring every so often to coat the squash in the rendered fat, until the squash is tender and sausages are crisp and cooked through, 20 to 25 minutes. (To add some color, put them under the broiler for a minute or two.) Let cool slightly while you prepare the parsley.
3. In a small bowl, mix together the parsley and lemon juice, and add salt and pepper to taste. Slice the sausage diagonally in thirds. Serve the sausage and squash on a platter with a pile of parsley on top and sprinkled with an extra squeeze of lemon and flaky salt, if desired. Tip: The squash and sausage can be roasted 3 days in advance. Reheat in a low oven before serving.