

Sheet-Pan Sausages and Mushrooms with Arugula and Croutons

By Ali Slagle

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Time: 40 minutes

Servings: 4

Ingredients

1 pound hot or sweet Italian sausages

1-pound mixed mushrooms, such as shiitake, oyster, maitake or cremini, trimmed and quartered (or cut into 1-inch pieces if large)

5 tablespoons extra-virgin olive oil, plus more as needed

Kosher salt and black pepper

3 tablespoons red wine vinegar, plus more as needed

1 garlic clove, coarsely chopped

4 cups torn, bite-size pieces of crusty bread (6 to 8 ounces)

2 cups arugula

½ cup coarsely chopped fresh parsley leaves

Finely grated Parmesan, for serving

PREPARATION

1. Heat the oven to 450 degrees. Score the sausages in a few places on both sides, making sure not to cut all the way through. Toss the sausages and mushrooms on a sheet pan with 2 tablespoons olive oil, salt and pepper. Spread in an even layer and roast, shaking the pan once or twice, until browned and cooked through, 20 to 25 minutes.
2. Meanwhile, in a small bowl, combine the remaining 3 tablespoons olive oil with the vinegar and garlic; season to taste with salt and pepper.
3. When the sausages and mushrooms are done, use a slotted spoon or tongs to transfer to a plate, leaving the drippings behind. Add the torn bread and 1 teaspoon of the dressing to the baking sheet. If the bread seems dry, add more dressing, 1 teaspoon at a time. Roast until the bread is lightly toasted, 5 to 10 minutes.
4. Add the mushrooms and arugula to the pan. Drizzle and toss with the remaining vinaigrette until lightly coated. Stir in the parsley, then season to taste with salt, pepper, oil and vinegar. Sprinkle with Parmesan and eat with the sausages.