



Hofmann Sausage & Potatoes Skillet

Ingredients

- › 1 tbsp olive oil
- › 1 lb small red or golden potatoes
- › 2 tbsp water (microwave) OR 2 cups (stovetop)
- › 2 tbsp brown sugar
- › 2 tbsp cider vinegar
- › 1 tbsp dijon or **Hofmann German Style (Brown) Mustard**
- › 1-1/2 tsp minced fresh thyme or 1/2 tsp dried thyme
- › 3 links of **Kielbasa** cut into 1/4 inch slices (or substitute **Hofmann Italian Sausage**)
- › 1/4 tsp black pepper
- › 1/2 cup chopped onion
- › 4 cups fresh baby spinach
- › 4-5 bacon strips, crispy and crumbled

⌚ Prep Time

8 minutes

⌚ Cook Time

20-25 minutes

🍴 Serves

4 people

Directions

- * Cook Hofmann Kielbasa sausage stove top or on grill for about 8 minutes.
- * While Kielbasa is cooking, cut potatoes in halves and cook in water stovetop or microwave in a microwave-safe dish covered on high until potatoes are tender, approx. 5-8 minutes; drain.
- * When Kielbasa is browned to your liking, remove from heat and slice in disks.
- * In a bowl, mix brown sugar, vinegar, mustard, thyme, and pepper and set aside.
- * In a large skillet, heat oil over medium-high heat; saute onion and sausage until onion is tender and sausage browned.
- * Add potatoes to skillet; cook and stir until lightly browned, about 5 minutes.
- * Stir in brown sugar mixture; bring to a boil.
- * Reduce heat; simmer, uncovered for 2 minutes, stirring occasionally.
- * Stir in spinach until wilted. Stir in bacon. Serve warm and enjoy!



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