



EVERYDAY EATS

ECKRICH – FEATURED RECIPES

SMOKED SAUSAGE ONE PAN

COOK TIME: **75 minutes** | SERVING SIZE: **7**

INGREDIENTS:

- 1 (10-14oz) package Eckrich® Smoked Sausage
- 2 Sweet Potatoes, peeled, cut into 1/2-inch cubes
- 2 Red Delicious Apples, cored, cut into 1/2-inch cubes
- 1 Red onion, cut into thin wedges
- 2 tablespoons Chopped fresh rosemary or sage, plus additional for garnish
- 2 tablespoons oil
- 1/2 teaspoon Salt
- 1/2 teaspoon Black Pepper

INSTRUCTIONS:

1. Preheat oven to 400°F.
2. Cut each Eckrich Smoked Sausage into 4 pieces; place in large bowl. Add remaining ingredients; mix well.
3. Pour onto 11x15-inch sheet pan or other large rimmed pan.
4. Bake 25 minutes; stir. Continue baking 20 to 25 minutes or until vegetables are tender and lightly browned.
5. Top with sprigs of herbs.

Tip: Substitute 1 (10-14oz) Package of Eckrich Beef Skinless Smoked Sausage or 1 (10-13oz) Package of Eckrich Turkey Skinless Smoked Sausage for the Smoked Sausage and enjoy another great flavor!

BAKED ZITI WITH SMOKED SAUSAGE

COOK TIME: **60 minutes** | SERVING SIZE: **6**

INGREDIENTS:

- 1 (10-14oz) package Eckrich® Skinless Smoked Sausage 8 ounces ziti or mostaccioli pasta
- 1 (26 ounce) jar spicy tomato basil pasta sauce
- 1 (15 ounce) container ricotta cheese
- 1/4 cup grated parmesan cheese
- 1/2 cup chopped fresh basil, divided
- 2 cups (8 ounces) shredded mozzarella cheese, divided

INSTRUCTIONS:

1. **Heat** oven to 375 degrees F. Cook ziti according to package directions. Meanwhile, cut sausage crosswise into 1/2-inch slices; quarter the slices. Drain ziti; return to same pot. Add pasta sauce and sausage; mix well. Arrange half of mixture in a 13 x 9-inch baking dish.
2. **Combine** ricotta cheese, parmesan cheese and 1/4 cup of the basil; spoon over sausage mixture.
3. Top with 1 cup of the mozzarella cheese and remaining sausage mixture. Cover dish with foil.
4. **Bake** 35 minutes or until heated through. Uncover; top with remaining 1 cup mozzarella cheese. Continue to bake 10 minutes or until bubbly and cheese is melted. Garnish with remaining 1/4 cup basil.

SMOKED SAUSAGE AND APPLE BREAKFAST CAKE

COOK TIME: **60 minutes** | SERVING SIZE: **8**

INGREDIENTS:

- 1 regular size package Eckrich® Smok-Y-Links® Sausage, cut into 1/4-inch-thick slices
- Cooking Spray
- 1-1/2 cups chopped peeled Granny Smith or other tart green apples (about 1-1/2 medium apples)
- 1/2 cup maple-flavored syrup
- 1/2 teaspoon ground cinnamon
- 1 egg
- 1/2 cup milk
- 2 cups all-purpose baking mix

INSTRUCTIONS:

1. Preheat oven to 350°F. Spray 13x9-inch baking dish with cooking spray; set aside. Combine apples, syrup and cinnamon in small microwavable bowl.
2. Microwave on HIGH 1-1/2 minutes, stirring after 45 seconds.
3. Beat egg and milk in large bowl with wire whisk until well blended. Stir in baking mix. Add apple mixture and sausage; mix well. Pour into prepared dish.
4. Bake 25 minutes, or until golden brown. Let stand 15 minutes before serving.

SMOKED SAUSAGE RICE & VEGGIE BAKE

COOK TIME: **40 minutes** | SERVING SIZE: **4-6**

INGREDIENTS:

- 1/2 of a 10-14oz package Eckrich® Smoked Sausage
- 1 cup Long grain white rice
- 2 cups Chicken Broth
- 1 teaspoon Garlic powder
- 1/4 teaspoon Black pepper
- 2 cups Small broccoli florets
- 1 can Diced tomatoes with basil, garlic, and oregano (14.5oz)
- 1 cup Shredded sharp Cheddar cheese, divided

INSTRUCTIONS:

1. Preheat oven to 375°F.
2. Slice Eckrich Smoked Sausage Rope into thin coins. Set aside.
3. Place rice, broth and seasoning in 2-1/2-quart saucepan; bring to a boil. Reduce heat to low; cover and simmer 10 minutes. Place broccoli over rice; cover and continue cooking 5 minutes.
4. Mix cooked rice and broccoli with sausage, tomatoes (with liquid), and 1/2 cup of cheese. Pour into 2-quart baking dish. Cover; bake 20 minutes.
5. Sprinkle with remaining cheese; continue baking uncovered 2 to 3 minutes or until cheese is melted.

Tip: Substitute 1/2 package of Eckrich Beef Skinless Smoked Sausage or 1/2 package of Eckrich Turkey Skinless Smoked Sausage and enjoy another great flavor!