

Der Küchen Laden
"for the little chef in all of us"



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258 East Main St.
Fredericksburg, TX 78624

SUN 11-4 | M-F 10-5:30 | SAT 10-6

Kielbasa with Red Cabbage, Onions, & Grapes

Serves 4

When weeknight planning gets pinched, assemble this sheet pan for a this for a fast, flavorful, fall dinner! The combination of spicy, sweet, and tangy are delicious together -- a full flavor, satisfying experience.

Ingredients:

2 (14 oz) links of kielbasa, cut into 3" pieces
1/2 small, red cabbage, cut into 1/4"-thick slices
1 sweet onion, sliced pole to pole
2 cups red grapes, halved
2 tablespoons olive oil
1 teaspoon salt
1 teaspoon pepper

Directions:

1. Preheat the oven to 400° F.
2. Slice the onions, cabbage, and grapes, and place them in a single layer on a large sheet pan. Drizzle with olive oil, and sprinkle with salt and pepper. Then, place pieces of kielbasa around the pan.
3. Roast for 20 minutes, then carefully flip the sausages once and roast for another 10-15 minutes, or until kielbasa begins to brown at the edges.
4. Transfer the roasted collage to plates and enjoy!