

Kielbasa Sheet Pan Meal

4 servings -- by [@cookinginthemidwest](#)

The Asian Zing sauce is spicy, so you may want to leave some without it for kids or those who don't like spice, and they can eat theirs with BBQ sauce instead.

Ingredients

- 2 12 oz packs of Beef Kielbasa
- 3 large potatoes
- 2 green bell peppers
- 1 red onion
- 2 tbsp olive oil
- Salt to taste
- Pepper to taste
- Garlic powder to taste
- Paprika to taste
- Buffalo Wild Wings Asian Zing sauce

Steps

1. Preheat oven to 400 degrees F (200 degrees C).
2. Slice kielbasa into thin rounds.
3. Cut peppers and onions into pieces all about the same size.
4. Peel, wash, and chop the potatoes into smaller cubes.
5. Add the potatoes to a large bowl and cover in olive oil. Season with some salt, pepper, garlic powder, and paprika. Toss the potatoes well to making sure they are well coated in seasoning.

6. Add the chopped peppers and onions and add a little bit more of the seasoning and oil. Toss/stir everything together well.
7. Spray a large sheet pan with cooking spray.
8. Pour the potatoes and veggies out onto the sheet pan. Top with the sliced kielbasa.
9. Bake in the preheated oven for 30-40 minutes or until the sausage is crispy and potatoes are cooked through.
10. Top with Buffalo Wild Wing's Asian Zing sauce and serve.