

# Feta Kielbasa One-Pan Meal

August 29th, 2023

**This recipe serves: 4**

Prep Time: 00:30

Cook Time: 00:30

This flavorful single-pan meal is easy to make.

## Ingredients:

1 lb Gold or Red Potatoes, sliced into coins 1/4 inch thick  
1 Teaspoon Salt  
1 Teaspoon Butter  
1 Teaspoon Olive Oil  
1 Package (14 Ounces) Kielbasa, sliced into coins 1/4 inch thick  
1 Zucchini  
1 Red Bell Pepper, cubed  
1 Green Bell Pepper, cubed  
1/2 Red Onion, cubed  
10 Ounces Brussels Sprouts, cleaned and quartered  
8 Ounces Feta Cheese  
1 Teaspoon Garlic Powder

## Directions:

Place the Potatoes into a pot. Cover with water.

Add Salt.

Bring to a boil for 5 minutes.

Remove the potatoes from the heat.

Drain and rinse in cold water.

Dry the Potatoes, using a paper towel or clean kitchen cloth.

Rinse the par-boiled potatoes in cold water.

Dry with a paper towel or clean towel.

Heat a medium saute pan to medium heat.

Pan fry the Kielbasa coins until lightly browned.

Remove from pan and store in a small bowl.

Melt the Butter. Add the Olive Oil.

Add the Potatoes, stir well.

Cook until lightly browned on both sides.

Remove from pan and store in a small bowl.

Use a vegetable peeler to cut the Zucchini into thin slices.

Add another splash of Olive Oil.

Grill Zucchini until lightly browned.

Remove from pan and store in a small bowl.

Place 1/2 Tablespoon Olive Oil into the pan.

Add