

# *Red Potato & Kielbasa Skillet*

by Simply Creative Chef Rob Scott

## Ingredients:

- 1 lb. red potatoes (3-4 medium), cut into 1-inch pieces
  - 3 tbsp. water
  - 2 tbsp. brown sugar
  - 2 tbsp. cider vinegar
  - 1 tbsp. Dijon mustard
- 1-1/2 tsp. minced fresh thyme or 1/2 tsp. dried thyme
  - 1/4 tsp. pepper
  - 1 tbsp. olive oil
- 1/2 cup chopped onion
- 3/4 lb. smoked kielbasa or polish sausage, cut into 1/4 inch slices
  - 4 cups fresh baby spinach
- 5 bacon strips, cooked and crumbled

## Directions:

1. Place potatoes and water in a microwave-safe dish. Microwave, covered, on high until potatoes are tender, 3-4 minutes; drain.
2. Meanwhile, mix brown sugar, vinegar, mustard, thyme and pepper. In a large skillet, heat oil over medium-heat; sauté onion and kielbasa until onion is tender.
3. Add potatoes; cook and stir until lightly browned, 3-5 minutes. Stir in brown sugar mixture; bring to a boil. Reduce heat; simmer, uncovered, 2 minutes, stirring occasionally. Stir in spinach until wilted. Stir in bacon.

Yield: 4 servings