

Sweet Potato Apple Brat Skillet

For those of you who have a bit of a sweet tooth- you should try this recipe! Although it would be great during harvest while these ingredients are in full flourish- it's good anytime of the year!

Course Main Dish
Cuisine American

Servings	Prep Time	Cook Time
4 PEOPLE	10 MINUTES	50 MINUTES

Ingredients

- 1 pkg King's Poultry Farm Apple Brats
- 1 1/2 lb Sweet Potatoes (peeled and cubed into 1/2" pieces)
- 2 Apples (peeled and cubed)
- 1 - 2 tbsp olive oil
- Maple Syrup to Taste if Desired

Instructions

1. Place olive oil & sweet potatoes in an electric skillet & cook for about 10 minutes on 350°.-----
2. Add apples to skillet & stir to combine. Place brats on top of potato-apple mixture & lower heat to 250°. Cook 35-40 minutes or until an internal temperature of 165° is reached

3. Drizzle with maple syrup, serve, & enjoy!