



## Loaded Italian Sheet Pan Fries



This recipe calls for:

### **RAGÚ® Kettle Cooked Marinara Pasta Sauce**

Prep time

**15 minutes**

Cook time

**30 minutes**

Servings

**4**

### **Ingredients**

- 1 package (22oz) frozen waffle-cut fries
- 1 teaspoon olive oil
- 1/2 lbs sweet or hot Italian turkey sausage, casings removed (about 2 links)
- 1-1/2 cups shredded Italian blend cheese
- 1 jar (24 ounces) RAGÚ® Kettle Cooked Marinara Sauce, divided
- 1 cup multi-colored grape tomatoes, quartered
- 1/4 cup thinly sliced red onions
- 1/4 cup sliced black olives, drained
- 1/2 cup pickled peppers, drained, chopped
- 1/2 cup loosely packed basil leaves, chopped

## Instructions

1. Bake fries on large rimmed baking sheet 5 min. less than directed on package.
2. Meanwhile, heat oil in large nonstick skillet on medium heat. Brown sausage, breaking up large pieces with a wooden spoon.
3. Sprinkle fries with cheese, cooked sausage and spoonfuls of 1-1/2 cups sauce. Bake 5min. or until cheese is melted and edges of fries are crisp. Top evenly with tomatoes, onions, olives, pickled peppers and basil. Serve with warmed remaining sauce for dipping.

Tips: Pickled peppers such as cherry peppers, banana peppers, pepperoncini or giardiniera mix will give this dish a bright hit of acidity to cut through the richness of the fries. Try a variety from the olive bar in the deli section of the grocery store.