Potato Kielbasa Skillet

Ingredients

- 1 pound red potatoes (3-4 medium), cut into 1-inch pieces
- 3 tablespoons water
- 2 tablespoons brown sugar
- 2 tablespoons cider vinegar
- 1 tablespoon Dijon mustard
- 1-1/2 teaspoons minced fresh thyme or 1/2 teaspoon dried thyme
- 1/4 teaspoon pepper
- 1 tablespoon olive oil
- 1/2 cup chopped onion
- 3/4 pound 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-high heat; saute 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.