

## Roasted Sausage & Veg Bake



**Serves:** 4 people

**Profitability:**

**Steps:**

Preheat oven to 190°C. Toss together in a large roasting pan sausages, garlic, pumpkin, rosemary, olive oil, new potatoes, parsnips and dried chilli flakes

Bake in oven for 40-50 minutes until sausages are golden brown and pumpkin is soft

**BERRY JAM**

Heat oil in a heavy-based pan, add onion and cook slowly until softened and browned. Add remaining ingredients and cook for a further 5 minutes whilst stirring

Cover the pan and cook on a reduced heat for approx 10 minutes. Serve hot or cold with the sausage and vegetables

**Ingredients:**

450g traditional sausages

3 cloves garlic, squashed

1/2 pumpkin, peeled & cut into thin wedges or 3 sweet potatoes or 1/2 butternut squash, cut into small wedges or cubes

2 large sprigs rosemary

2 tbsp olive oil

450g new potatoes, halved

2 large parsnips, peeled & cut into quarters

1 tsp dried chilli flakes (optional)

#### BERRY JAM

1 tbsp oil

1 onion, peeled & finely sliced

2 pears, peeled, cored & sliced

2 tbsp redcurrant jelly

2 tbsp water

150g seasonal berries

1/2 tsp ground ginger