

# **FIERY SAGE, SQUASH AND SAUSAGE TRAYBAKE**



## **Ingredients**

- 1 TBSP RAPESEED OR OLIVE OIL
- 12 THIN CHIPOLATA SAUSAGES
- 3 RED ONIONS, PEELED AND QUARTERED
- 700G PEELED BUTTERNUT SQUASH, CUT ROUGHLY INTO 2CM CUBES
- 1 LARGE RED PEPPER, DE-SEEDED AND CUT INTO EIGHT PIECES
- 3 FAT CLOVES GARLIC, PEELED AND ROUGHLY CHOPPED
- 1 LARGE FRESH RED CHILLI, DE-SEEDED AND SLICED
- 1 HANDFUL OF FRESH SAGE LEAVES, RIPPED INTO SMALL PIECES
- SALT AND PEPPER

## **Method**

- Heat the oven to 200°C/400°F/gas mark 6. Pour the oil into a large baking tray, add the sausages, onions, butternut and pepper and mix well. Sprinkle over the chopped garlic and sliced chilli, season well and stir again so everything is lightly coated in oil. Finish by scattering the ripped sage leaves evenly over the ingredients and mix gently.
- Bake for 20 minutes, then remove from the oven and stir. Return to the oven for another 20-25 minutes until golden.
- Serve straight from the oven, with green Tenderstem broccoli.

*Recipe from Liz Earle brought to you by*

