



Roasted Sausages with Peppers, Onions, and Potatoes



Ingredients

- 2 TBLs olive oil
- 2 Large onions, sliced into wedges
- 2 Red bell peppers, deseeded and cut into large chunks
- 2 garlic cloves, chopped
- 1 TBL Fresh thyme leaves, chopped
- 1 lb. Baby new potatoes, halved
- 12 sausages, pricked with a fork
- 7 oz White wine
- Salt and freshly ground black pepper, to taste

Method:

1. Preheat oven to 425F.
2. In a large resealable freezer bag, add the sliced onions, red peppers, chopped garlic, thyme, halved baby potatoes, and sausages. Drizzle in the olive oil, seal the bag, and shake everything to ensure all ingredients are well coated in oil. If you prefer, you can place everything in a large bowl and toss to combine. Once coated, tip the mixture into a large roasting tin and spread it out in an even layer, ensuring the sausages are not hidden by the vegetables. Season generously with salt and freshly ground black pepper.
3. Roast in the preheated oven for 30-35 minutes, until the sausages and vegetables are turning golden. Halfway through, remove the tray from the oven, flip the sausages, and toss the vegetables in the juices that have accumulated.
4. After tossing, pour the white wine over the sausages and vegetables. Return the roasting tin to the oven for an additional 20 minutes, or until the sausages are browned and fully cooked, and the potatoes are tender.
5. Serve hot with a dollop of mustard on the side if desired.