



Sausage & Potato Bake with Tangy Tomato Sauce



Ingredients:

- 1 ½ lb cherry tomato
- 2 lb Yukon gold potatoes, halved
- 6 sausages (Italian or equivalent)
- 1 tsp thyme
- 2 bay leaves
- 1 tbsp rosemary
- 1 tbsp oregano
- 4 cloves of garlic, minced
- ¼ cup of olive oil
- 2 tbsp of balsamic vinegar
- Salt and pepper to taste

Method:

1. Preheat the oven to 375°F.
2. Boil and salt water in a pot for your potatoes. Leave them to boil for around 7 min. You do not want them completely cooked, as they will continue cooking in the oven.
3. Strain your potatoes and put them back in your pot and cover to steam for 3-4 min. This will remove extra water from your potatoes.
4. Put your tomatoes in your roasting pan along with the garlic, herbs, olive oil, and balsamic vinegar. Add salt and pepper and mix it up to coat evenly.
5. Once your potatoes are ready, add them to the tomatoes, and get them to an even layer.
6. Spread your sausages on the top of the mixture and put the pan in the oven for 30 minutes.
7. Take the pan out, turn the sausages to color on both sides and put it back in for another 15-30 minutes.
8. Put the sausages and potatoes in a warm plate and work on your sauce. Turn the heat to medium and break the tomatoes with the back of a spoon. Reduce to the desired consistency.
9. To serve, stack some potatoes, followed by your sausage(s) and top with the tomato sauce. You can also sprinkle chopped fresh Italian parsley for enhanced flavor.