

Casserole de Saucisses à la Ratatouille/Mary Berry



Serves 6 Prep 15 mins

Cooking 50 mins

Easy

Ingredients

1 red pepper, deseeded & cut into large cubes
1 yellow pepper, deseeded & cut into large cubes
2 large onions, cut into quarters
30ml olive oil
12 Italian sausages, mild or spicy
1½ tbsp olive oil
2 courgettes, cut into cubes
2-3 Italian tomatoes, cut into cubes
280 ml grated cheddar or parmesan (optional)
200ml white wine or stock
salt and freshly ground black pepper

To serve: Baguette

1. Preheat the oven to 220°C/200°C fan/Gas 7.
2. Tip the onions, red peppers & sausages into a large plastic bag with 2 tbsp olive oil. Seal the bag shut & shake well to coat with the oil. Or, put everything in a large bowl & turn the ingredients until fully coated in the oil.
3. In a 33 x 23 cm roasting tin, place all the ingredients except the wine/ stock. spreading the ingredients out into an even layer and ensuring that the sausages aren't covered by the vegetables. Season with salt & pepper. roast for ± 40 mins. Maybe add 12 halved baby potatoes along with the peppers. You will then need to use a very large baking sheet for this recipe. Put tomatoes in halfway (if using)
4. Roast for about 30–35 mins until golden, then remove from the oven, turn the sausages over and toss the vegetables in the cooking juices. Pour in the wine or stock & return to the oven for a further 20 mins or until browned & the sausages are cooked & the potatoes tender. Serve hot and top with cheese (if using) & bake ±15 mins. Serve with a baguette.