

# Fennel Sausages, Lemony Potatoes & Bay Leaves



**Serves 4**

**Prep 10 mins**

**Cooking 50 mins**

**Easy**

## **Ingredients**

450g luganega sausages or other pork chipolatas

4tbsp olive oil

1 small onion, halved & thinly sliced

750g small waxy potatoes, peeled and each cut into quarters

pared zest & juice of 1/2 lemon

4 fresh bay leaves

2tbsp chopped parsley

salt & freshly ground black pepper

1 tsp fennel seeds (if using other sausages)

1. Preheat the oven to 180C/ 160C Fan/ Gas 4. Twist the sausages into 7.5cm lengths and then separate into individual sausages.
2. Heat 1 tbsp of the oil in a 26cm shallow flameproof casserole dish. Add the sausages and fry until nicely browned all over. Lift onto a plate and set aside. Add 1 tsp of fennel seeds (if using ordinary sausages), the onion and another tbsp of oil to the casserole and fry until soft and lightly golden. Stir in the potatoes, sausages, lemon zest and juice, bay leaves, half the chopped parsley, a little salt and 10 turns of the black pepper mill. Pour over the rest of the oil along with 120ml water, cover tightly with the lid and bake for 30-40 mins until the potatoes are tender.
3. Remove the lemon zest and sprinkle with the rest of the parsley before serving.