

Roast Sausage and Squash with Sage



Serves 4 Prep 15 mins Cooking 50 mins -1h Easy

Ingredients

8 pork & apple sausages
1 large red onion, cut into wedges
300g butternut squash, cut into wedges
1/2 small pack of sage leaves
1 tbsp olive oil
2 tsp corn flour
200ml chicken stock
500g mashed potato

1. Heat the oven to 200C/ Fan 180C/Gas 6. Put the sausages in a large roasting tin with the onion, squash and sage. Drizzle over the olive oil and toss together. Roast for 40 -50 mins turning occasionally, until the sausages are golden and the squash is tender. Transfer to serving plates.
2. Drain away any excess oil from the tin, then place the tin over a medium heat on the hob. Mix the corn flour with a little water, then gradually pour in the stock, scraping up any bits left in the bottom of the tin. Stir in the mustard. Gently simmer for 5 mins until thickened. Serve with mash and the pan juice.