

Sausage Baguettes



Serves 2-3 Prep 10 mins

Cooking 30 mins

Easy

Ingredients

4 red onions
25g brown sugar
1 tbsp olive oil
2 tbsp balsamic vinegar
454g pork & herb sausages
2 baguettes
some Dijon mustard

1. Halve and thinly slice the red onions then cook over a medium heat with 1 tbsp olive oil and the brown sugar for about 20 mins until softened and golden. Stir in the balsamic vinegar and cook for 1-2 mins more then season
2. Meanwhile, grill the pork and herb sausages and split 2-3 lengths of baguette. Spread with a little Dijon mustard to taste, then fill with the onions and sausages. Cut in half crossways and serve with a salad.