

Sausage Bruschetta with Apple & Cranberry Chutney



Serves 4

Prep 15 mins

Cooking 15 mins

Easy

Ingredients

450 pack of herby sausages or sausage meat
2 tbsp light olive oil
1 onion, finely chopped
1 Granny Smith apple, peeled, cored & diced
4 tbsp cranberry sauce
2 tbsp flour seasoned with salt & pepper
4 slices country-style bread or sourdough
50g bag salad or gem lettuce sliced

1. If using sausages, cut the skins down the length, remove the meat and break it up in a bowl. Heat 1 tbsp of the oil in a pan and gently fry the onion for 2 mins until softened, but not coloured. Tip half into a bowl and set aside. Make the chutney by adding the apple to the pan and continuing to fry for about 5 mins until lightly golden. Stir in 3 tbsp of the cranberry sauce with 2 tbsp of water and cook for another few minutes until the apple is completely cooked, but still holds its shape. Season to taste.
2. Meanwhile, mix together the sausage meat, reserved onion, remaining cranberry sauce. Shape into 12 balls and then flatten into patties. Dust with the seasoned flour. Heat another tbsp of oil in a large frying pan and cook the patties for 5 mins on each side until cooked through and golden brown. Meanwhile toast the bread.
3. To serve, top each piece of toast with a spoonful of chutney, a handful of salad leaves and some of the patties.