

# Sausage Meatball & Butternut Squash Traybake



**Serves 3    Prep 10 mins**

**Cooking 40 mins**

**Easy**

## **Ingredients**

8 pork sausages, skins removed  
1 tsp fennel seeds, crushed  
1 tbsp sage leaves chopped, + extra to serve  
500g butternut squash, peeled & cut into bite-sized pieces  
2 small red onions, cut into wedges  
1 tbsp olive oil  
200ml chicken stock  
cooked greens to serve

1. Heat the oven to 190C/fan 170C/gas 5. Put the sausage meat, fennel and 1 tbsp of sage in a bowl and mix together. Divide into 15 meatballs.
2. Put the squash chunks and onions in a shallow baking tray or ovenproof pan. Drizzle over the oil and season well, then spread out and sit the meatballs among the veg. Bake for 30-40 minutes or until the squash is tender and the meatballs are browned and cooked through. Pour in the stock and cook for another 10 minutes. If the squash is not cooked when the meatballs are ready, remove the meatballs and keep warm, while you cook the squash and onions in the microwave. When ready, sprinkle over more chopped sage and serve with greens or sliced cucumber in the summer for freshness.