

Sausage Sandwich



Serves 4

Prep 5 mins

Cooking 13 mins

Easy

Ingredients

4 brioche buns

6 higher-welfare sausages (400g total)

4 large jarred roasted red peppers(whole) or freshly roasted red peppers (whole)

80 g Manchego cheese (one chunk, not grated)

4 teaspoons black olive tapenade (optional)

1. Halve the brioche buns and quickly toast in a large dry non-stick frying pan on a medium-high heat, then put aside.
2. Squeeze the sausages out of their skins into a bowl, then divide into 4 and with wet hands flatten out into 1cm-thick patties. Drizzle 1 tbsp of olive oil into the pan, add the patties and cook for 4 mins on each side, or until golden and cooked through, then remove to a plate.
3. Meanwhile, drain the peppers and cut the Manchego into 4 slices (discarding any rind). Carefully stuff the peppers with the Manchego slices, then cook in the pan until starting to ooze, turning occasionally.
4. **To serve**, spread 1 teaspoon of olive tapenade (if using) over the base of each bun. Place a sausage patty on each one, then top with the Manchego-stuffed peppers and the bun lids, and get stuck in.