

# Sausage & Apple Bake



**Serves 3**   **Prep 20 mins**

**Cooking 1h**

**Easy**

## Ingredients

1 tbsp vegetable oil  
8 sausages or 625g  
1 large onion, sliced thinly  
1 red pepper, deseeded and roughly chopped  
225g very small new potatoes, washed and halved  
300ml chicken stock  
2 dessert apples, cored and quartered

1. Preheat the oven to 200C/180C Fan/ Gas 6.
2. Heat the oil in a large non-stick frying pan and brown the sausages over a medium heat for about 5 mins. Transfer to an ovenproof baking dish.
3. Add the onions, peppers and new potatoes to the pan and cook over a medium heat for about 5 mins to soften. Add the stock and bring to the boil. Spoon this mixture over the sausages, then tuck in the apple wedges. Cover with foil and cook towards the top of the oven for 45 mins - 1h.
4. Serve with a green vegetable and some chunky bread, if you like.