

Sausages Braised with Fennel & Red Wine



Serves 2

Prep 20 mins

Cook 25

Easy

Ingredients

Olive oil
8 herby sausages
4 rashers of smoked streaky bacon, chopped
1 onion, sliced
1 tsp fennel seeds
250ml red wine
a few sprigs rosemary, leaves stripped
210 tin chopped tomatoes
200 ml chicken stock
500g of potatoes (Desiree or Maris Piper)
25g butter

1. Heat a little olive oil in a pan and brown the sausages all over. Take out of the pan, then add the bacon and cook until crisp, then scoop out.
2. Add the onions and cook until soft and golden. Add the fennel seeds and cook for a minute, then add the red wine and cook until reduced by half. Put the sausages and bacon back in the pan, then add the rosemary, tomatoes and chicken stock. Simmer for 20 mins, or until reduced slightly and the sausages are cooked.
3. Meanwhile, if serving with mash, peel the potatoes and cook in boiling water for 20 minutes, then mash or rice the potatoes. Stir through the butter until the mixture is smooth.

