

Sausages, Roasted Veg & Rosemary Potato Traybake



Serves 3

Prep 5 mins

Cooking 40 mins

Easy

Ingredients

2 red peppers, deseeded and cut into thick slices
1 courgette, cut into chunks
400g pack Parmentier potatoes (includes rosemary)
1 tbsp olive oil
400g pack 6 Finnebrogues pork sausages
Kale or other seasonal greens, cooked, to serve
Dijon mustard, to serve (optional)

1. Preheat the oven to 220°C, gas mark 7. Tip the peppers and courgettes into a large roasting tin.
2. Drizzle with the olive oil and toss well to combine. Arrange in a single layer, then put in the oven for 10 to 15 minutes.
3. Sit the sausages over the vegetables and put the Parmentier potatoes in the oven in a separate tray and follow packet instructions. Roast for 15 minutes, give everything a good stir, then roast for 15 minutes more, until golden and the sausages are cooked through with no pink meat and juices that run clear. Serve with green vegetables if you like. Some Dijon mustard on the side makes a tasty addition.
4. **Cook's tip:** you can swap the sausages for chicken legs or thigh and drumsticks. Roast for the same times, and check the meat is cooked through with no pink meat and juices that run clear.