

## Sticky Cider Sausages with Chinese Leaf & Apple



**Serves 3**

**Prep 20 mins**

**Cooking 1 hr**

**Easy**

### Ingredients:

#### Cider sausages

1 large onion, cut into thin wedges  
1 tbsp runny honey  
1 tbsp cider vinegar  
6 pork and apple sausages  
handful thyme sprigs  
125ml cider  
3 crusty white rolls to serve

#### Chinese leaf & apple slaw

4 tbsp natural yoghurt  
1 tsp runny honey  
1 tbsp cider vinegar  
1 Chinese leaf, shredded  
1 apple (Braeburn or Cox) halved, cored & finely sliced  
4 spring onions, trimmed, halved & cut into thin strips  
parsley, chopped

1. Preheat oven to 200°C/Fan 180/gas mark 6. Place the onions in a large baking dish with the honey and vinegar, season and cook for 15 minutes, turning halfway through.
2. Nestle the sausages and thyme between the onions and pour in the cider. Bake, turning the sausages regularly for 45 minutes or until browned all over and the sauce is sticky and reduced. Transfer to the serving dish if you wish.
3. For the slaw, mix together the yoghurt, honey, and the vinegar. Toss in a large bowl with the Chinese leaf, apples, spring onions and herbs. Season and serve with the sausages and onions, in crusty white rolls.