

Sticky Sausage & Sweet Potato Salad



Serves 4 **Prep 10 mins**

Cooking 40 mins

Easy

Ingredients

8 pork sausages
600g sweet potatoes
1 tbsp olive oil
1 tbsp mustard
3 tbsp clear honey
200g bag baby spinach

For the dressing

5tbsp olive oil
2 tbsp white wine vinegar
1 red onion, thinly sliced

1. Heat oven to 200C/180C fan/gas 6. Toss the sausages and potatoes in a roasting tin with the oil. Roast for 30 mins, then mix the mustard and honey together and stir into the tin. Roast for 10 mins more until sticky and cooked.
2. Meanwhile, mix together the dressing ingredients with some seasoning – the onion will soften slightly in the vinegar.
3. When the sausages are ready, thickly slice them, then mix back in with the potatoes. Tip the spinach onto plates, pile the sticky sausage slices and potatoes on top, then spoon over the dressing.