

PORK AND APPLE CIDER SAUSAGE BAKE



 Serves 4

 Prep Time 10 minutes

 Cook Time 50 minutes



INGREDIENTS

- 8 thick pork sausages
- 550 g **Wattie's Just Add Devilled Sausages Simmer Sauce**
- 1 cup apple cider or apple juice
- 1 apple, cored and sliced

METHOD

1. Preheat oven to 180°C. Heat a non-stick frying pan and brown the sausages for 5-7 minutes. Remove from pan and slice the sausages then place into a medium casserole dish.

2. Add **Wattie's Just Add Devilled Sausages** and cider to the frying pan. Stir together and bring to the boil, pour over sausages. Layer the sliced apple over the sausages. Cover.

3. Bake for 30-40 minutes until sausages are cooked. Serve with mashed potato and your favourite greens.

TIPS

Try any of your favourite sausages in this dish.