

SAUSAGE AND VEGGIE TRAY BAKE



Serves 6



Prep Time 5 mins



Cook Time 35-40 mins



Easy As



INGREDIENTS

- 6 pork sausages (vegetarian, optional)
- 700g bag **Wattie's** frozen **Crunchy Original Wedges**
- 1 large red onion, cut into wedges
- 200 g button mushrooms, halved
- 1 Tbsp olive oil
- 8 tomatoes, quartered
- 1 tsp **Gregg's Rubbed Rosemary**
- 4 Tbsp basil pesto (optional)

METHOD

1. Preheat the oven to 200°C (fan assisted). Prick the sausages and place in a single layer in a low sided roasting dish. Cook for 10 minutes.
2. Turn the sausages over. Place the **Wattie's** frozen **Chunky Original wedges** around the sausages in a single layer with the red onion. Continue cooking for

a further 20 minutes. Remove from the oven and turn oven onto a fan forced grill setting.

3. Toss the mushrooms in the olive oil. Scatter over the tomatoes and mushrooms and sprinkle over **Gregg's rubbed Rosemary**. Return to the oven and grill for a further 5 -10 minutes to brown the sausages and cook the tomatoes and mushrooms.
4. Serve with a dollop of pesto if wished.

TIPS

- Ensure the dish is big enough to allow the wedges to be in a single layer – this will ensure that the wedges are crispy.

SWAP IT OUT

- Make this vegetarian by using your favorite vegetarian sausages instead of pork.

SWITCH IT UP

- Replace the pork sausages with chorizo or your favourite sausages.