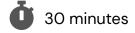


Chipolata One Tray Wonder

with Tomato Chutney

A one tray wonder of roasted vegetables and chipolatas, dotted with locally produced ricotta. Chop, roast and eat, it doesn't get much easier than that.





4 servings



Dice and boil the sweet potatoes to make a mash. Cook the sausages and onion in a frypan and add chutney to glaze for the last minute of cooking. Make a salad with the leaves, capsicum, carrot, cherry tomatoes and ricotta.

FROM YOUR BOX

SWEET POTATOES	800g
RED CAPSICUM	1
PURPLE CARROTS	2
RED ONION	1
CHERRY TOMATOES	1 bag (200g)
BEEF CHIPOLATAS	600g
RICOTTA	1/2 tub (250g) *
ROSEMARY	2 stalks
MESCLUN LEAVES	1/2 bag (100g) *
TOMATO CHUTNEY	1/2 jar *

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, vinegar (of choice, we used balsamic)

KEY UTENSILS

oven tray

NOTES

Keep carrot and capsicum fresh and add into the leaves if preferred.

Divide the vegetables, sausages and ricotta over two trays for a faster cook.

No beef option - chipolatas are replaced with chicken sausages.



1. PREPARE THE VEGETABLES

Set oven to 220°C.

Roughly chop sweet potatoes, capsicum and carrots (see notes). Wedge onion and halve cherry tomatoes. Toss together on a lined oven tray with oil, salt and pepper.



2. ADD THE CHIPOLATAS

Tuck the chipolatas in among the vegetables.

Mix ricotta with 1 tbsp oil, salt and pepper. Place spoonfuls over the tray and sprinkle with chopped rosemary. Bake for 25 minutes or until cooked through.



3. DRESS THE LEAVES

In a bowl whisk together 1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper. Add mesclun leaves and toss together.



4. FINISH AND PLATE

Take tray bake to table with dressed leaves and tomato chutney to have on the side.

