



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



**e-Recipe only**

Create your way by  
using your favourite  
pantry items from  
home.



# Sausage Traybake

Oven roasted beef sausage coil with tray baked vegetables.



30 minutes



2 servings



Beef

## FROM YOUR BOX

ZUCCHINI	1
RED ONION	1
CHERRY TOMATOES	200g
BEEF SAUSAGE COIL	300g

## FROM YOUR PANTRY

oil for cooking, salt and pepper

## NOTES

You can serve this meal with roast potatoes or crusty bread. Bring to the table with your favourite condiments.

## 1. PREPARE THE VEGETABLES

Set oven to 220°C. Dice zucchini and wedge onion. Toss on a lined oven tray with tomatoes, **oil**, **salt** and **pepper**.

**TIP** *Add some dried herbs, ground spices, crushed garlic or balsamic vinegar to the vegetables for extra flavour.*

## 2. BAKE THE TRAYBAKE

Coat sausage coil with **oil** and place on tray with vegetables. Bake in oven for 25 minutes or until cooked through.

## 3. FINISH AND SERVE

Serve traybake at the table

**TIP** *Add some crumbled feta cheese or fresh herbs to garnish the traybake.*