



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



4 servings



Beef

FROM YOUR BOX

ZUCCHINIS	2
RED ONION	1
CHERRY TOMATOES	2 x 200g
BEEF SAUSAGE COIL	600g

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 zucchinis 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 herbs to garnish the traybake.*