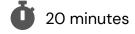






Sausage Tray Bake with Croutons & Dip

Tuscan style sausage tray bake (all in one!) with delicious wholemeal bread croutons, blistered cherry tomatoes and bruschetta dip!





4 servings



Garlic Croutons!

If you love garlic (like we do!)... add 1 crushed garlic clove to oil when tossing with bread to turn them into garlic croutons.

FROM YOUR BOX

BEEF SAUSAGES (GF) 🍄	600g
RED ONION	1
CHERRY TOMATOES	1 packet (400g)
ROSEMARY SPRIG	1
WHOLEMEAL BREAD ROLLS	2-pack
GREEN BEANS	1 packet (250g)
MESCLUN LEAVES	1/2 bag (100g) *
DIP	1 tub
PUMPKIN BURGERS	2 packets

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil, salt, pepper, vinegar (of choice, optional)

KEY UTENSILS

oven tray

NOTES

To quickly remove rosemary leaves - place your fingers at the top of the stem and firmly slide the leaves down.

No beef option - beef sausages are replaced with 1 packet chicken sausages.

No gluten option - bread is replaced with GF bread.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. PREPARE TRAY BAKE

Set oven to 250°C.

Place sausages and wedged red onion on a lined oven tray.

Set oven to 220°C.



4. ADD BREAD + BEANS

Scatter tray bake with green beans and top with bread croutons. Cook for a further 3–5 minutes.



2. ROAST THE SAUSAGES

Add cherry tomatoes and rosemary leaves (see notes). Toss with 1 tbsp olive oil, salt and pepper. Cook for 10–12 minutes in the upper part of the oven.

VEG OPTION - Toss tomatoes, rosemary leaves and wedged shallot in oil, salt and pepper and roast for 10 minutes.



5. DRESS SALAD

Dress lettuce leaves with **olive oil** and **vinegar** (if desired).



3. TEAR BREAD & TRIM BEANS

Tear bread into bite sized pieces, Toss with **1 tbsp olive oil.** Trim beans.

VEG OPTION - Warm burgers in a frypan for 3-4 minutes on each side. Prepare bread and beans according to recipe.



6. FINISH AND SERVE

Serve sausage one tray at the table with a side of lettuce and dip.

VEG OPTION - Serve burgers with roasted veggies, croutons, salad and dip.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



