

Garlic, Fennel & Chilli

SAUSAGE RAGU



INGREDIENTS

Arthur Pipkins Garlic, Fennel & Chilli Sausage x4

AVO Bolognese Sauce 200g

Shallots 100g

Parmesan

Basil



METHOD

1. Start by preparing the **shallots**, peel and dice into small pieces.
2. Mix the diced shallots with the **AVO Bolognese Sauce**.
3. Place the **Arthur Pipkins Garlic, Fennel & Chilli Sausages** into your foil tray and spoon over the Bolognese sauce and Shallot mixture.
4. Finish with a sprinkle of **parmesan** cheese, either flakes or grated and then some freshly chopped **Basil**.



For allergen information, please refer to the relevant product specification.



OVEN



TAGLIATELLE

An on trend combination of flavours and texture including the assertive aniseed flavour Fennel complemented by garlic and chilli notes. Tomato and basil enhance the visual appeal of this interesting and flavoursome combination.

Combining with the Bolognese sauce brings great traditional Italian flavours together for an easy midweek meal.