

Garlic, Fennel & Chilli

SAUSAGE & VEG TRAYBAKE



INGREDIENTS

Arthur Pipkins Garlic, Fennel & Chilli Sausage x4

AVO Rhodos Lafiness ~18g (6%)

Tinned New Potatoes 150g

Red Pepper x1

Shallots/Red Onion x1

Parsley

Chilli Flakes



METHOD

1. Start by preparing the **shallots**, peel and slice into lengths.
2. De-seed the **red pepper** and slice into battons.
3. Drain the **tinned new potatoes** and combine with the red pepper and shallots.
4. Add the **Rhodos** marinade (ensure usage is calculated to 6% weight of veg) to the vegetables and mix thoroughly until evenly coated.
5. Place the vegetable mix in an aluminium foil tray and then place the **Arthur Pipkins Garlic, Fennel & Chilli Sausages** on top.
6. Finish with a sprinkle of **chilli flakes** and freshly chopped **parsley**.



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



OVEN



HOT CRUSTY BREAD

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.

Rhodos marinade on the vegetables adds herbaceous freshness for an easy all in one tray bake meal.