



EASY, TASTY RECIPES

ROASTED SAUSAGE & PEAR

INGREDIENTS

Quantity for 4:

Sausages – 8 each
New Potatoes – 800g
Carrots – 360g
Red Onions – 220g
Conference Pears – 2 each
Honey – 70g
Lemon – 40ml
Mustard – 15g
Oil – 40ml
Salt and Pepper
Fresh Thyme Sprigs – 4 each

INSTRUCTIONS

1. Prepare the vegetables:
 - New potatoes - wash with cold water and cut in half
 - Carrots - wash with cold water and remove root and top about 1cm, peel and cut into large chunks on the diagonal
 - Red onions - peel and cut into wedges
 - Conference pears - wash with cold water, remove the cores and cut into wedges
2. Place the sausages, chopped new potatoes, and chopped carrots into a roasting dish, and place in the oven at 160°C for approximately 15-20 minutes, until the sausages start to colour and produce some oil.
3. Remove from the oven and add the red onion wedges and pear wedges, mix all the ingredients together in the tin so they become coated with the oil.
4. Whisk the oil, honey, lemon, mustard, salt and pepper together until well combined.

COOKS TIPS

This is a lovely one pot meal where all the elements of the dish are cooked in the same dish. This recipe works best using under ripe pears as they hold up better through cooking, this dish is **also** delicious with apples if you have some you need to use up.

For a Christmas twist why not use pigs in blankets and drops of cranberry sauce



5. Drizzle the honey, lemon and mustard dressing over all the ingredients in the dish, mix well to coat, and return to the oven, turn up the temp to 180°C for approximately 30-45 minutes until the vegetables have softened and started to caramelize.
6. Garnish with fresh thyme sprigs and serve.



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