

PIRI PIRI STYLE BAKED SAUSAGES

450g Cranstons Cumberland Sausages, cut in to portions • 3 large sprigs Fresh Thyme • 4 cloves Garlic, peeled and chopped • 1 tbsp Olive Oil • 3 tbsp Sweet Chilli Sauce • 1 Red Chilli, de-seeded and chopped • 2 large vines Cherry Tomatoes • ½ Lemon, cut in to wedges • Salt & Pepper

COOKING TIME: 40 MINS **SERVES:** 4

- Pre-heat oven to Gas Mark 4 / 180°C / 350°F.
- Place sausages into a small baking pan or tin.
- Mix together in a bowl or jug the thyme, garlic, seasoning, oil and sweet chilli sauce. Pour over the sausages and roll them to coat. Add the chilli and squeeze the lemon over the top, adding the wedges in the pan.
- Place in the pre-heated oven and cook for 35 mins, then add the tomatoes and cook for a further 5 mins to soften slightly.
- Serve with roasted new potatoes and drizzled with the piri piri juices.

Why not try... adding extra vegetables such as peppers, onions and courgettes in to the roasting dish!

SPRING TIME SHOWERS? WHY NOT TRY...

Sausage & Tomato Pasta Bake and Baked Pork & Apple Chops.

Both recipes & images courtesy of AHDB from lovepork.co.uk

ONE DISH SPRING BAKES

WITH CRANSTONS

RECIPE CARD



PTO FOR...
BAKED
SMOKEY
BACON
& EGGS

Piri Piri Style Baked Sausages

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