



Pork Lites Sausage Roast

Ingredients

- 400g Gills Pork Lites sausages
- 400g of New Potatoes
- 1 Large onion, peeled and cut to your preference.
- 1 Red pepper, Seeds removed and sliced into even chunks.
- 10g (2tsp) Seasoning
- 1-2 x 15ml (1-2tbsp) Olive oil
- Fresh coriander,

Method

Preheat the oven to Gas Mark 4, 180C

- Place the Sausages, Vegetables and Potatoes into a large roasting pan. Sprinkle over the season and drizzle over the olive oil.
- Toss around to coat in season and oil, then arrange in a single layer.
- Place in a preheated oven for about 40 Minutes until the sausages are golden brown and cooked through, and the vegetables tender and starting to brown.
- Serve piled onto a dish, with fresh coriander.