

Roasted sausage & butternut supper



200°C

Serves 4

12 good-quality sausages
2 red onions, peeled
2 medium butternut squash – about 1kg (2lb 3oz)
2 red peppers, deseeded
10 fresh sage leaves, thinly sliced
75ml (3fl oz) single cream
salt and freshly ground black pepper

Prep time: 15 mins **Cook time:** 35 mins

- 1 Preheat the oven to 200°C Conventional Heat.
- 2 Place the sausages in a lightly greased universal tray and cook on shelf 2 for 15 minutes, turning occasionally.
- 3 Meanwhile, slice the onions into 8 wedges each, cutting through the root so they stay intact. Peel the squashes, halve lengthways, then scoop out and discard the seeds. Slice each half into 4 long, thin wedges. Cut the peppers into quarters.
- 4 Place the vegetables in the tray with the sausages. Toss to coat in the sausage juices, then sprinkle with the sage and season well. Return to the oven and cook for a further 20-25 minutes, turning occasionally, until the vegetables are tender and the sausages are well browned and cooked all the way through.
- 5 Remove from the oven, pour the cream over, then give the tray a shake to swirl the cream through the pan juices. Check the seasoning and serve piping hot in large shallow bowls.

Cook's tip: this recipe uses everyday ingredients but tastes really special, so it's perfect for impromptu suppers. And by choosing Conventional Heat, you ensure the sausages brown evenly without overcooking the vegetables. Use your favourite sausages or, if you've time to plan ahead, seek out speciality flavours: pancetta and parmesan sausages work especially well with the sage and squash.

