

Summer Sausage Traybake With Long-stem Broccoli & Cherry Tomatoes



Ingredients

- 250g Tender stem broccoli
- 500g courgettes, cut into 1/2cm slices
- 300g cherry tomatoes on the vine
- 1 red onion, finely sliced
- 1 1/2 tablespoons olive oil
- 2 cloves of garlic, crushed
- 2-3 sprigs of fresh rosemary
- 1 teaspoon sea salt flakes (optional)
- 1 teaspoon chili flakes (optional: leave out for children)

- 8-12 free-range chipolata sausages

To Serve

- 1 lemon, juice only

Method

1. Preheat the oven to 210C fan/230C/gas 8.
2. Put the broccoli into a large bowl, pour over a kettleful of boiling water, leave to stand for 1 minute, then drain well. (If using ordinary broccoli, skip this step.)
3. Tip everything into a roasting tin large enough to hold it all in a single layer, and mix well.
4. Make sure the sausages are on top, then transfer to the oven and bake for 30 minutes.
5. If your oven heats unevenly, turn the roasting tin after about 20 minutes so the sausages brown evenly.
6. Squeeze a little lemon juice and sea salt over the vegetables to taste and serve hot.

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