

Baked Continental Sausages with Potatoes and Rosemary



Ingredients

- 6 Continental Sausages
- 800g Kipfler Potatoes (Scrubbed And Sliced)
- 1½ teaspoons Paprika
- 1 Rosemary (Stalk)
- 4 Garlic Cloves (Unpeeled)
- Sea Salt
- Freshly Ground Black Pepper
- 2 Slices Ciabatta Bread
- 50ml Extra Virgin Olive Oil
- 1 handful Continental Parsley

Method

1. Preheat the oven to 200 C.
2. Slice the sausages into 4cm pieces and place in a large roasting pan.
3. Add the potatoes, paprika, rosemary, garlic cloves, sea salt and pepper.
4. Tear the Ciabatta into bite size pieces and add to the roasting tray.
5. Drizzle over the oil and gently toss to combine.
6. Place in the oven and cook, stirring occasionally, for 30-40 minutes or until the potatoes are tender and the sausages and bread are golden brown.
7. Top with continental parsley and serve with a green salad.

Recipe brought to you by Peninsula Bulk Meats