



# WINTER VEGGIE POT WITH SENSATIONAL SAUSAGE

## INGREDIENTS

1 pack Garden Gourmet Sensational Sausage

5 large carrots

2 stalks of white celery

1 leek

2 parsnips

4 potatoes

2l vegetable broth

200 g peas

A few springs of dried thyme

Mustard



2 SERVINGS



30 MIN



EASY

Try this quick, vegan, tasty and easy one-pot recipe with the Sensational Garden Gourmet Sausage that will satisfy your veggie cravings and keep it warm and hearty during winter days!

## PREPARATION

### 1. Cook the veggies

Clean the carrots, celery, leek and parsnip and cut them into pieces. Peel and dice the potatoes. Put everything in a large pot.

Add the broth to the pot and cook the ingredients with the thyme and bay leaf for 20 to 25 minutes.

### 2. Lightly mash the veggies

During the last 5 minutes of cooking, add the peas.

Drain the vegetable broth, remove the thyme and lightly mash everything.

### 3. Fry the Sensational Sausage and serve with the veggies

Prepare the Garden Gourmet Sensational Sausages in a pan, cut them into pieces and add them to the stew. Season with salt and pepper, finish with the spring onion and mustard.

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