

# VEGAN SAUSAGES WITH ROASTED POTATOES AND PEPPERS

## INGREDIENTS

 4 SERVINGS

 40 MIN

 INTERMEDIATE

2 packs Garden Gourmet Sensational Sausages

500 g fresh new potatoes

2 red, 2 green and 2 yellow peppers

2 red onions

2 cloves of garlic

3 sprigs of fresh rosemary

olive oil for frying

Easy and delicious, this recipe perfectly pairs our vegan Garden Gourmet Sensational Sausages with some roasted potatoes and peppers. Get ready for the smoky aroma and deep flavors!

## PREPARATION

### 1. Preheat oven and prepare veggies

Preheat the oven to 200 °C. Wash and halve the potatoes. Cut the peppers in half, remove the seeds and cut them into large strips. Peel and slice the onions. Peel and finely chop the garlic.

### 2. Season the veggies

Mix the vegetables and potato with garlic and olive oil, salt and pepper and chopped rosemary.

### 3. Roast the veggies

Divide the vegetables well spread on a large baking tray and roast for about 35 minutes until cooked and colored. (If necessary, use the oven-grill for the last 5 minutes to color even more).

### 4. Grill the Sensational Sausages and serve it up!

Grill the Garden Gourmet Sensational Sausages in a grill pan (or BBQ) over medium heat for about 8 minutes until brown and cooked. Put the sausages between the vegetables in the oven for another 5 minutes.

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