



VEGAN CHIPOLATA WITH SWEET POTATO AND GRILLED VEGGIES

INGREDIENTS

1 pack Garden Gourmet Chipolata
2 large sweet potatoes
1 zucchini
1 eggplant
1 yellow bell pepper
1 red onion
a few sprigs of fresh thyme
75 g arugula
2 tbsp olive oil
1/2 red pepper
1 shallot
1 clove of garlic
1 tbsp honey
1 tbsp red vine vinegar
salt
pepper



2 SERVINGS



45 MIN



INTERMEDIATE

Try this Sensational Vegan Chipolata with Sweet Potato and Grilled Veggies to be teleported to an imaginary barbeque party with your friends and family!

PREPARATION

1. Prepare potatoes

Preheat the oven to 200°C (or use the BBQ). Wash and prick the potatoes several times with a fork. Wrap the potatoes individually with aluminum foil. Place them between the hot coals of the bbq or on a baking sheet in the oven. Bake them for about 45 min. (Check at 30 min.) until soft. Unwrap the potatoes, slice them, pour some olive oil over them and sprinkle with some salt, pepper and sliced thyme.

2. Make the dressing

Mix the ingredients for the dressing and stir in the chopped shallot, garlic and red pepper. Season to taste with salt and pepper.

3. Prepare the veggies

Cut the zucchini and eggplant into not-too-thin slices, and the onion and bell pepper into wedges. Drizzle them with olive oil and sprinkle with salt and pepper.

4. Grill the veggies

Grill the vegetables on the bbq or in a grill pan. Divide them on a platter. Mix in the arugula and serve with the dressing

5. Grill the sausages and serve!

Grill or fry the chipolata sausages according to instructions on the package and serve with the sweet potatoes and salad.

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