



Scotland Island Gourmet Fresh

Beef Wagu Sausages and Roast Veg Tray Bake

Prep 10 mins
Cook 35 mins
Total 45 mins

Pantry
Olive oil, Salt, Pepper

Ingredients (listed as they are used in the recipe)

	<i>2 People</i>	<i>4 People</i>
<i>Olive oil</i>	<i>1 tbls</i>	<i>2 tbls</i>
<i>Brown onion</i>	<i>½</i>	<i>1</i>
<i>Red capsicum</i>	<i>1</i>	<i>2</i>
<i>Carrots</i>	<i>1</i>	<i>2</i>
<i>Zucchini</i>	<i>1</i>	<i>2</i>
<i>Sweet potato</i>	<i>1</i>	<i>2</i>
<i>Beef Wagu Sausages</i>	<i>6</i>	<i>12</i>

1/ Preheat the oven to 190 °c

2/ Peel and chop all the vegetables so that they are nice and chunky.

3/ Pop everything into a large roasting dish and cover in a generous sprinkle of olive oil, season to taste with salt and pepper.

4/ Pop the Beef Wagu sausages on the top and pop in the oven for 35 – 40 mins.

5/ To serve, evenly dish onto the plates. Super yummy with a good mustard and a glass of lovely red.

Disclaimer, all ingredients may contain trace elements of nuts.
Please ensure that all vegetables are washed prior to use.