

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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