

FRIED SENSATIONAL SAUSAGE WITH APPLE AND ONIONS

INGREDIENTS

1 pack Garden Gourmet Sensational Sausage
2 fresh sweet apples (Elstar)
1 red onion
2 leaves of sage
2 tbsp olive oil for frying

 2 SERVINGS

 20 MIN

 EASY

Eating vegan doesn't get easier! Discover this super simple Garden Gourmet recipe made with our plant-based Sensational Sausage, apples and onions, making this a perfect homey meal.

PREPARATION

1. Cut the apples

Halve the apples from stem to crown. Divide the halves into 8 parts and cut out the core part of each part.

2. Cut onions in half rings

Peel, halve and cut the onion in half rings.

3. Bake the Sensational Sausages

Bake the Garden Gourmet Sensational Sausages in brown for about 5 minutes and remove them from the pan.

4. Fry onions until lightly colored

Add a little more oil and fry the onion over medium heat for about 5 minutes until lightly colored.

5. Simmer, garnish, and enjoy!

Add the apples and cook while stirring until the apples are soft. Add finely chopped sage, put the sausages in between the apples, and cook for a few minutes more.

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