



# 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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