

MERGUEZ SAUSAGES WITH SWEET POTATO FRIES

INGREDIENTS

1 package of Garden Gourmet Merguez Sausages
4 sweet potatoes
75 g mixed salad
1/4 cucumber
4 cherry tomatoes
4 basil leaves
salt and pepper
2 tbsp olive oil
1 tbsp red wine vinegar
1 tsp honey

 2 SERVINGS

 35 MIN

 EASY

The Merguez Sausages with Sweet Potato Fries and Salad is a perfect recipe for those looking for a flavorful and satisfying meal that is both easy to make and bursting with delicious flavors. Try it yourself!

PREPARATION

1. Cook sweet potato fries

Preheat the oven to 200 °C. Cut 4 sweet potatoes into fries that are not too thick. Put them in a plastic bag and spoon in a spoonful of cornstarch. Mix well and spread them well on a baking sheet. Drizzle with oil and bake the potatoes for about 20 min. until crispy cooked and browned.

2. Prepare the vegetables

Divide the salad into a bowl and top with sliced cucumber, red onion and tomato.

3. Mix the salad dressing

Mix the olive oil, vinegar and honey for the dressing and finely chop the basil. Mix through the dressing and season with salt and pepper.

4. Fry the sausages and serve!

Grill, fry or bbq the sausages according to instructions on the package and serve with the fries and salad

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**