



COOKING WITH SERIOUSLY GOOD SAUCES

SPICY BAKED SAUSAGES WITH TOMATO AND SWEET PEPPER SAUCE

SERIOUSLY GOOD.

SPICY RED PEPPER & SPIANATA SAUSAGE SAUCE BY GORDON RAMSAY



I've blended spicy Spianata Piccante Italian sausage, chillies, aromatic basil and warming spices with tomatoes, peppers and onions to create a delicious sauce with a touch of fire in its belly. Enjoy.

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This simple recipe is guaranteed to transform boring bangers into a tea-time triumph in next to no time.

Serves 4

INGREDIENTS:

1 jar Seriously Good Spicy Red Pepper & Spianata Sausage sauce

2 tbsp olive oil

8 good-quality pork sausages

2 onions, peeled and sliced

1 red pepper, deseeded and finely sliced

1 tsp dried chilli flakes

1 tsp paprika

1 tsp caster sugar

2 tbsp red or white wine vinegar

Sea salt and freshly ground black pepper for seasoning

Natural yoghurt, to drizzle (optional)

Handful of flat leaf parsley for garnish, leaves chopped

Preheat the oven to 180°C/Fan 160°C/Gas 4. Heat the olive oil in a roasting tray, on the hob. Add the sausages and lightly brown all over. Add the onions and pepper and cook for 4–6 minutes, until softened.

Add the dried chilli flakes, paprika, sugar and vinegar. Simmer briefly before adding the Seriously Good Spicy Red Pepper & Spianata Sausage sauce. Make sure that the sausages are well coated with the sauce. Season with salt and pepper.

Bake in the oven for 30 minutes or until the sausages are just cooked through. If you wish, drizzle over a little natural yoghurt and garnish with a sprinkling of chopped parsley before serving.

SERIOUSLY GOOD, SERIOUSLY SPEEDY... SPICY RED PEPPER & SPIANATA SAUSAGE PASTA

Alternatively, warm a jar of Seriously Good Spicy Red Pepper & Spianata Sausage sauce gently in a pan, stirring occasionally – then simply stir through cooked pasta. For a fiery finishing touch drizzle over some chilli oil.

SERIOUSLY GOOD SAUCE FOR A SERIOUSLY GOOD CAUSE
Every jar helps Comic Relief



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