



# Crispy Mexican Sausage Bake

PREP 20 MINS | COOK 60 MINS | SERVES: 4

## INGREDIENTS

- 4 Peppercorn Beef Sausages, cut into pieces
- 8 small white potatoes, hassleback
- 8 small red potatoes, hassleback
- 1 red onion, thinly sliced into rounds
- 1 x 450g tin refried beans
- Extra virgin olive oil
- 1/2 teaspoon dried chilli flakes, to garnish
- 1/4 bunch fresh coriander leaves, torn, to garnish

## CREAMY LIME AND CHILLI SAUCE

- 2 large avocados
- 1/2 cup roughly torn fresh coriander leaves
- 1 green chilli
- 1 garlic clove, minced
- Juice and zest of 2 limes
- 1/4 cup olive oil
- Sea salt, to taste

## PREPARATION

1. Get started by preheating the oven to 180°C and line a 34cm x 24cm roasting pan or baking dish with extra virgin olive oil.
2. Spread the tin of refried beans evenly across the base of your prepared baking dish. Place the potatoes over the refried beans, until you've filled the whole pan. Make small openings between potatoes, insert the sausages, in various positions across the bake. Sprinkle over the red onion slices, drizzle with 1/4 cup extra virgin olive oil, wrap tightly with foil and transfer to the oven to bake for 40 minutes.
3. Meanwhile, get onto your creamy lime and chilli sauce by combing all listed ingredients into a powerful food processor or blender and blitzing until smooth, creamy and well combined. If too thick, add some extra olive oil, and if too runny, add more avocado.
4. Remove the tray from the oven, turn the heat up to 200°C and remove the foil. Return and bake for 15 to 20 minutes or until the vegetables go nice and crispy on top and the sausages begin to caramelize.
5. To serve, scatter dollops of the creamy lime and chilli sauce on top and sprinkle with dried chilli flakes, fresh coriander and season with salt and enjoy in the middle of the table for all to share.