Oven Baked Sausage and Butternut Hash

with aioli drizzle

30 – 35 mins • Eat me first

33

Diced Butternut Squash

Irish Pork Sausages

Onion

Salad Leaves

Aioli

Peas

Pantry Items: Salt, Pepper, Oil

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2025-W24

Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper

Ingredients

	2P	4P	6P
Diced Butternut Squash	300 g	600 g	900 g
Irish Pork Sausages	450 g	900 g	1350 g
Onion	1 unit	2 units	3 units
Salad Leaves	40 g	80 g	120 g
Aioli	1 sachet	2 sachets	3 sachets
Peas	120 g	240 g	360 g
Irish Pork Sausages	900 g	1800 g	2700 g

Nutrition

for uncooked ingredient	Per 100 g	Recipe 1 Per 100 g
Energy (kJ/kcal)	495.8 kJ/ 118.5 kcal	551 kJ/ 132 kcal
Fat (g)	6.9 g	7.6 g
Sat. Fat (g)	1.6 g	2 g
Carbohydrate (g)	6.7 g	6.1 g
Sugars (g)	3.3 g	3 g
Protein (g)	7.5 g	9.7 g
Salt (g)	0.9 g	1.2 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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1

Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve and peel the **onion**. Cut each **half** into 3 wedges.

2

Bake the Butternut

- Pop the **butternut squash** and **onion** onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat.
- Spread out in a single layer on one side of the baking tray.
- Pop the **sausages** on the other side.
- When the oven is hot, roast on the top shelf until soft and golden, 20-30 mins. Turn the tray halfway through.

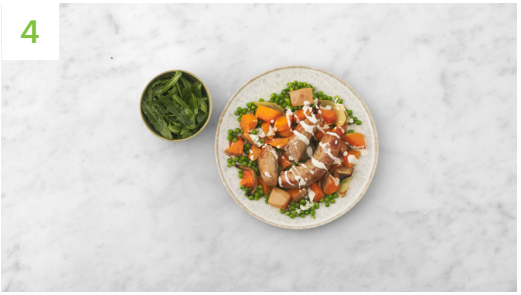
TIP: *Use two baking trays if necessary.*

3

Toss the Salad

- When the **butternut** has 5 mins left to cook, toss the **peas** with a pinch of **salt** and **pepper**.
- Pop onto the tray with the **butternut** and return to the oven to allow to warm through.
- Just before serving, toss the **salad leaves** with **salt**, **pepper** and drizzle of **oil**.

4



Finish and Serve

- Divide the roasted **butternut**, **sausage**, **onion** and **peas** between plates.
- Drizzle over the **aioli** and serve the salad alongside.

Enjoy!