

OYAMA SAUSAGE AND HOME MADE FRIES

This is a delicious meal to eat, easy to prep and all homemade.



Serving Size: Serves 3-4 **Meal:** Dinner

Prep time: 15 min **Cooking time:** 25 min

INGREDIENTS

4 of your favourite
Oyama Sausages
4-6 large Yukon Gold potatoes
Olive Oil for cooking
Sea salt and freshly
ground black pepper

PREHEAT THE OVEN TO 400°F

SCRUB THE POTATOES, then cut into four or eight length-wise wedges, depending on their size.

PARBOIL POTATOES in boiling water for approximately 10 min. to soften. Strain, then place in a roasting tin.

ADD A LITTLE OLIVE OIL, sea salt and pepper and stir. You can also add a few sprigs of rosemary for a wonderful herby flavor.

BAKE FOR APPROXIMATELY 25 minutes until golden and crispy, turning occasionally.

MEANWHILE, pour a little olive oil in a pan, preheat on the stove and fry your sausages, approximately 20-25 minutes on medium heat, turning a few times to brown both sides.

Serve with mayo on the side (or good old-fashioned ketchup, if you prefer) and a crisp green salad for a quick and delicious dinner.