



UK Sausage Week Recipe

Spicy Lamb Sausage, Italian Tomato, Chickpea and Halloumi Bake

Ingredients

- Merguez Spice Mix:
- 2x tablespoons Ground Cumin
- 1x tablespoon Ground Coriander
- 1x tablespoon Ground Fennel
- 1x tablespoon Cinnamon
- 1x tablespoon Chilli Powder
- 4x tablespoons Sweet Paprika

Method:

1. Add 50g of this spice mix along with the same amount of Harissa Paste per 1kg of lamb or beef sausage mix to give it that North African flavour. You can add in chopped fresh coriander and some garlic puree to taste.
2. Using Flava People Italian Tomato Sauce for a delicious fresh flavour, simply stir in tomatoes, olives, red onions, chickpeas and top with spicy sausages and crumbled halloumi (feta would make a great alternative) garnish with fresh parsley.
3. Bake in the oven, until sausages are cooked through, drizzle with olive oil and serve with crusty bread for a tasty alternative evening meal. This recipe works great with chorizo style sausages too!



Recipe provided by
The Flava People.

