

SAUSAGE & APPLE STEW



Ingredients

- 12 chipolata sausages
- 2 eating apples sliced
- 200g black pudding diced
- 4 shallots sliced
- 1 stick of celery sliced
- 3 sprigs of fresh thyme
- 1 bay leaf
- 15ml Dijon mustard
- 500ml vegetable stock
- 10ml apple cider vinegar
- [Aviko Bite Sized Hash Browns](#)

Sausage & Apple Stew

Zingy apple, delicious sausage, black pudding and hash brown bites, what's not to like? This recipe is delicious and easy to make. The recipe is to serve 4, but can easily be made in batches for much larger portions.

Method

- Brown sausages in a casserole dish with a little oil
- After around five minutes add the shallots and celery
- Once the shallots and celery have softened add the apple and cook until browned slightly
- Add vegetable stock, bay leaf, thyme, mustard and black pudding and simmer for 30 minutes
- Cook Aviko Hash Brown Bites as per pack instructions
- Add apple cider vinegar to stew
- Serve stew in bowls topped with Aviko Hash Brown Bites



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