



Sausage and Risoni Stew

SERVES: 4

INGREDIENTS

- 8 Peppercorn Extra Lean Beef Sausages
- 1 large red onion, cut in wedges
- 1 large red capsicum, thickly sliced
- 2 small zucchinis, thickly sliced
- 1 small eggplant, in 1cm pieces
- 800g tin of diced tomatoes
- ½ cup pitted kalamata olives
- ½ cup dried risoni pasta
- 1 tbsp rosemary

PREPARATION

- Pan fry or BBQ sausages until just cooked. Set aside.
- Cook onion, capsicum, zucchini and eggplant in olive oil for 5 minutes or until tender.
- Stir in tinned tomatoes and rosemary and bring to a simmer.
- Slice sausage in half lengthways, then crossways.
- Add sausages to pan with risoni and olives.
- Simmer covered, stirring frequently, for 10 minutes or until risoni is tender.