

Puy Lentil, Pork & Apple Sausages with Mustard Sauce



Ingredients

Serves 4

2 tbsp olive oil
2 onions, peeled and chopped
2 celery sticks, chopped
2 carrots, chopped
2 garlic cloves, peeled and chopped
1 tbsp thyme leaves, roughly chopped
1 sprig rosemary leaves, roughly chopped
1 bay leaf
250g puy lentils
700ml chicken stock
8 Pork and Apple sausages, well browned
100ml double cream
1 tbsp Dijon mustard, plus extra to serve
Sea salt and black pepper
Cabbage to serve

Method

Heat the oil in a high-sided frying pan, then cook the onion, celery and carrot for about 5 minutes, until they start to soften.

Add the garlic, thyme, rosemary and bay leaf. Fry for a further couple of minutes.

Add the lentils to the pan and stir to coat in the onion mix. Stir in the stock and nestle the pork and apple sausages in the mix, cover and simmer, stirring frequently for 35-40 minutes, until the lentils are tender.

Add a splash of water if the lentils look dry.

Remove the lid, add the cream, mustard and some seasoning, bubble for a few minutes, remove from the heat and serve with the cabbage.

Shopping list

Browse our local suppliers to make your shopping list www.selectlincolnshire.com/food