



MOROCCAN SAUSAGES WITH MEDITERRANEAN VEGETABLES



a Masterclass in Meat...

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Cooking Instructions

To assemble the dish, place some chopped vegetables (mushrooms, mixed peppers, courgettes, red onion and vine tomatoes) into an ovenable tray, along with your desired quantity of Moroccan Sausages.

Drizzle your favourite oil (lemon, basil, garlic or chilli flavour perhaps) over the sausages and vegetables.

Cook for approx. 30-35 minutes @190 °c.

For a quick & easy, tasty all-in-one meal.

For more great recipe ideas from the Q Guild visit www.qguild.co.uk/recipes

About the Q Guild

We represent the highest quality butchers and independent meat retailers in the UK. Our 120 members from Inverness to Cornwall, serve £5 million worth of outstanding meat and related products to over a quarter of a million discerning UK consumers every week. Our quality butchers are award winning, leading experts in their field. Quality, passion and craft skills run through their veins. The Q Guild brand is a seal of excellence.

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