Honey Mustard Sausage Bake

Ingredients

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- 4 tbsp honey
- 4 tbsp mustard
 - 1 tbsp oil
 - 8 sausages
- 4 sweet potatoes, cut into chunks
 - 1 onion, cut into wedges
 - 1 pepper, sliced
 - 4 carrots. cut into chunks
 - Salt and pepper, to taste

Method

- 1. Mix the honey, mustard, and oil in a large bowl, then add the sausages, potatoes, and vegetables, and stir to mix.
- 2. Tip everything into the slow cooker, spreading it out evenly. Pour over any remaining dressing.
- 3. Season with salt and pepper, and bake in the slow cooker for 4 hours on high or 8 hours on low.
- 4. You can also do this dish in the oven at 200c for 40 minutes stirring halfway through or in the air fryer at 180c for 30 minutes.