

CHRISTMAS SMOKED SAUSAGE CASSEROLE

Simple and scrummy [Smoked Welsh Dragon Sausage](#) Casserole

Serves 4, as a main course

Ingredients

8 [Smoked Welsh Dragon Sausages](#)
8 rashers [Smoked Dry Cured Bacon](#)
mashed potato or leftover roasties, to serve
2 carrots (about 100g), cut into thick slices
2 small parsnips (about 80g), peeled, woody cores removed and cut into chunks
1 red onion, cut into wedges
A handful of cherry tomatoes
1 yellow pepper
2 tsp red wine vinegar or [Apple Cider Vinegar](#)
2-3 tbsp cream or crème fraîche (optional)
2 tbsp chopped soft herbs, such as basil or parsley
2 tsp [Fino Olive Oil](#)
[Halen Môn Sea Salt](#) and black pepper



Heat the oven to 220C/200C fan/gas 7.

Put the carrots, parsnips, and onion in a deep baking or casserole dish with a drizzle of [Fino Olive Oil](#) and a sprinkling of [Halen Môn Sea Salt](#) and black pepper. Season well and roast for 20 mins.

Tightly wrap the [Smoked Welsh Dragon Sausages](#) in the rashers of [Smoked Dry Cured Bacon](#). Add the pigs in blankets and roast for a further 10-15 mins or until the bacon begins to crisp a little.

Reduce the oven to 200C/180C fan/gas 6.

Add the [Apple Cider Vinegar](#) to the baking dish. Cook for another 40 mins. Taste and adjust the [seasoning](#) if needed.

Swirl through the cream or crème fraîche, if using, and scatter over the chopped herbs.

Serve with mashed potatoes or leftover roasties - enjoy!