



Lebanese Sausages

Ingredients

- 900 g Regular sausages, removed from casing
- 1 Sachet MAGGI® Juicy Coriander & Garlic Mix
- 1 Small Onions, finely chopped
- 1 Small Tomatoes, diced
- 2 tbsp Pomegranate molasses
- 3 tbsp Nuts, pine nuts, dried

Instruction

1. Preheat oven to 200°C and place rack on medium level.
2. Cut sausages to individual links and place in provided oven bag. Add MAGGI® Juicy Coriander & Garlic spice mix, onions, tomato, pomegranate molasses and gently toss to coat meat.
3. Use provided red tie to close the bag and lay flat on an oven tray.
4. Place tray in preheated oven and cook for 40 mins until sausages are golden and fully cooked.
5. Carefully remove links from bag and place on a serving dish. Pour sauce on top and garnish with toasted pine seeds.
6. Serve the Lebanese Sausages hot with pita bread.

Nutrition

Carbohydrates	7.4 g
Energy	539.35 kcal
Fats	42.32 g
Protein	30.16 g

40 Minutes

6 Servings