

# Sticky baked tomatoes, sausages and squash

Midweek meals should have minimal prep and even less washing up – this shortcut recipe uses prepared butternut squash, chipolatas and vine tomatoes to make a quick one-pot dinner.

**Hands-on time 5 min,**  
**oven time 45-50 min**  
**Serves 2**

## Ingredients

4-5 unpeeled garlic cloves  
4-5 fresh sage leaves  
300g red and yellow cherry tomatoes, on the vine  
350g pack prepared butternut squash  
3 tbsp olive oil  
3-4 tbsp Belazu Balsamic Vinegar (from Waitrose, Tesco and Sainsbury's), or similar  
6 free-range pork chipolatas



## Method

1. Preheat the oven to 160°C/fan140°C/gas 3. Toss together the garlic cloves, sage leaves, tomatoes and prepared squash with the olive oil, half the balsamic vinegar and a good pinch of seasoning. Tumble into a small baking tray and fit the sausages in snugly among the veg. Put in the oven and cook for 45-50 minutes, carefully turning over the sausages halfway through.
2. Remove from the oven, season again and drizzle over the remaining balsamic vinegar. Divide between two shallow bowls and serve with crusty bread to mop up the juices.