



Bangers & Cauliflower Mash

Cook Time: 25 Minutes

Natural turkey sausage simmer with sweet onions and cider, served atop a bed of garlic & basil cauliflower mash.

Ingredients are subject to
availability

Bangers & Cauliflower Mash

Ingredients:

sausage link

cauliflower

3 garlic cloves

greens

1 large onion

1 hard cider

Instructions:

1. Remove any outer leaves from the cauliflower and cut into 2 inch sections. Add cauliflower and garlic in a large pot and cover with water by 1 inch. Bring to boil and cook until the cauliflower is fork tender, about 10 minutes.
2. Meanwhile, heat olive oil in a large skillet over medium heat. Add the sausage to the pan and allow to brown; turning occasionally to brown all sides, 5 to 7 minutes.
3. While the sausage browns, peel the onion, cut it in half, then slice into slivers. Remove the sausage, cut into 4 sections, and return to pan with the onion slivers. Cook for about 3-5 minutes scraping up any brown bits from the bottom of the pan. Pour in the cider and simmer until reduced by half, about 10 minutes. Season with salt and pepper.
4. While everything cooks, chop the greens. Once the cauliflower is tender, add the chopped greens and cook for an additional minute. Drain the mixture, reserving some liquid, and return to the pot with one tablespoon olive oil. Season with salt and fresh ground pepper. With a fork or masher, smash until semi-smooth. Add more olive oil and a splash of reserved water if the mixture seems too thick and dry. Taste for seasoning.
5. Divide the cauliflower mash between plates and top with the sausages and cider onions. Enjoy!