

Sausage Sandwich

Ingredients

- 2 brioche buns
- 3 sausages (about 8 oz)
- 2 large jarred roasted red peppers (whole)
- Manchego cheese (about 2 oz)
- 2 tsp black olive tapenade

Preparation

1. Halve the brioche buns and quickly toast in a large dry nonstick frying pan on a medium-high heat, then put aside
2. Squeeze the sausages out of their skins into a bowl, then divide into 2 and with wet hands flatten out into 1/8" thick patties
3. Drizzle 1 tablespoon of olive oil into the pan, add the patties and cook for 2 minutes on each side, or until golden and cooked through, then remove to a plate
4. Meanwhile, drain the peppers and cut the Manchego into 2 slices (discarding any rind) Carefully stuff the peppers with the Manchego slices, then cook in the pan until starting to ooze, turning occasionally
5. To serve, spread 1 teaspoon of olive tapenade over the base of each bun
6. Place a sausage patty on each one, then top with the Manchego-stuffed peppers and the bun lids

