

Keto sausage feta bake

Something different to do with those Maleny Black Angus beef sausages. Yum! Adapted from ketoqueen

INGREDIENTS

- **4 -6 Maleny Black Angus beef sausages (of course)!**
- **1 red capsicum cut into thin 2cm pieces**
- **1.5 cups passata**
- **1/4 bunch of kale leaves roughly torn off**
- **1 teaspoon chilli flakes**
- **1.5 tablespoons garlic paste**
- **1/2 teaspoon salt**
- **1/2 teaspoon pepper**
- **2 tablespoons dried oregano**
- **200 grams feta**
- **3 tablespoons olive oil**
- **1/2 cup kalamata olives sliced in half (optional)**

STEPS

- **Preheat the oven to 190 degrees.**
- **In a large casserole/baking dish, layer the capsicum on the bottom, followed by olives (if using).**
- **Spread the torn kale leaves over the top.**
- **Cut the sausages into 2cm long chunks and place evenly over the top.**
- **In a small bowl, combine the passata, chilli, garlic, salt, pepper and oregano and pour over the sausage and vegetables. Stir to combine.**
- **Crumble the feta on top and then drizzle with olive oil.**
- **Bake for 30 - 40 minutes until sausages are cooking through and serve immediately.**