



Mushroom & sausage baguette

Preparation: 5 minutes + 10 minutes marinating

Cooking: 13 minutes

300g cup mushrooms, sliced
2 tbs olive oil
2 cloves garlic, crushed
1 /4cup oyster sauce
1 /4cup soy sauce
6 thick beef or pork sausages, pierced with a fork
2 x 32cm baguette rolls, cut in thirds crossways
salad leaves, to serve

1. Place the mushrooms in a shallow dish. Combine the oil, garlic, oyster sauce & soy sauce in a jug, mix well to combine. Pour the marinade over the mushrooms. Set aside for 10 minutes.
2. Preheat a greased barbecue plate or non-stick frying pan on medium. Cook the sausages, turning frequently, for 10 minutes or until golden & cooked through. Remove to a plate, cover to keep warm.
3. Increase the heat to high & add the marinated mushrooms. Cook, tossing frequently for 3 minutes or until mushrooms are tender & marinade evaporates.
4. Cut the baguette & sausages in half lengthways. Top the baguette with salad leaves, a sausage & mushrooms. Serve immediately.