



Barbecued mushrooms, chipolatas & tomatoes
Serves 4

olive oil cooking spray
8 small (70g each) flat mushrooms, trimmed
4 ripe roma tomatoes, halved lengthways
1 tbs Worcestershire sauce
8 pork or beef chipolata* sausages
2 tbs flat-leaf parsley, roughly chopped
Sliced baguette bread, to serve

- 1.** Preheat a barbecue plate over medium-high heat. Spray mushrooms and tomatoes with oil. Season with salt and pepper. Drizzle each mushroom with 1/2 tsp Worcestershire sauce.
- 2.** Barbecue sausages, turning occasionally, for 8—10 minutes or until cooked through. Barbecue mushrooms for 2—3 minutes on each side until tender. Barbecue tomatoes for 1—2 minutes on each side until heated through. Transfer to a plate.
- 3.** Arrange mushrooms, sausages and tomatoes on serving plates. Sprinkle with parsley and season with salt and pepper. Serve with sliced baguette bread.

*Chipolatas are small, slightly spicy sausages available from butchers and supermarkets.