

Sausages, Chestnuts & Grapes

(Serves 2-3)

Olive oil
500 g gourmet Italian sausages
1 small onion, finely chopped
250 g peeled chestnuts
1/2 cup dry white wine or apple juice
2 teaspoons chopped fresh thyme or oregano
1 cup seedless green grapes
Salt and freshly ground black pepper

Heat a non-stick frying pan and spray or brush with the oil. Add sausages and cook then remove and drain on paper towels. Add the onion and chestnuts to the pan and cook until onion is soft but not brown. Add thyme, white wine or apple juice and simmer for 3-4 minutes. Add the grapes and season with salt and pepper.

