**Tidy Kitchen’s Wrexham Bake (serves 4)**

*Developed by* [*The Tidy Kitchen Co*](https://thetidykitchencompany.com/)*.*

Approx prep time: 10 minutes

Cooking time: 35 – 40 minutes

**Ingredients:**

1 tbsp vegetable oil

8 x chunky Welsh pork sausages

8 x slices smoked, streaky bacon

2 x medium cooking apples, peeled, cored and chopped into 1-inch chunks

4 x medium leeks, ends trimmed & sliced horizontally

4 x ripe tomatoes chopped into 1-inch chunks

1 tbsp dried oregano

1 tsp dried thyme

½ tsp of salt

**Method**

* Pre-heat oven to 190c (fan assisted) / 200c (non-fan).
* Wrap each sausage in one rasher of streaky bacon.
* Add 1tbsp oil to a frying pan on medium heat, and add the sausages wrapped in bacon.
* Cook the sausages until browned but not burnt (approximately 2-3 mins on each side).
* Once browned, remove sausages from the pan and place in an ovenproof dish.
* Add the sliced leeks and half a teaspoon of salt to the sausage pan, and cook slowly on a medium heat, taking care not to let them burn.
* Once sweated, add the chopped tomatoes and dried herbs to the pan of leeks.
* Once the tomatoes have released a small amount of water, add the chopped cooking apples.
* Mix well over heat, then transfer to a heatproof dish.
* Cook at 190 for 35 – 40 minutes or until sausages are cooked through and you can pierce apples easily with a knife.

Serving suggestion: serve with buttery mashed potato and steamed green beans.