

If a sandwich isn't served warm, it's a snack and not a meal. I'm not a snack person, so rest assured, my sandwich recipe for Lebanese sausages with caramelized onions and cherry tomatoes is a full-bodied meal. When onions spend time in the oven, they unravel into sweet temptations. When cherry tomatoes spend time in the oven they explode into punches of deep flavor. Combining caramelized onions and cherry tomatoes with spiced sausages is an anthem we should all be singing, or eating. And regarding the method, throw everything onto a sheet pan, et voilà.

DESCRIPTION

A filling sandwich with a prep time of 2 minutes and a cooking time of 40 minutes. Feeds 2.

INGREDIENTS

- 250 grams of Lebanese sausages
- 1 large white onion, cut into 8
- 2 handfuls cherry tomatoes
- 5 cracks of black pepper
- 1/2 tablespoon of salt
- 4 tablespoons of olive oil

METHOD

Step 1: Onions and Tomatoes

Pre-heat your oven to 225 degrees Celsius. In a small sheet pan, add the onions, tomatoes, olive oil, salt and pepper and combine with your hands. Place in the oven and bake for 30 minutes or until the onions start to brown.

Step 2: Lebanese Sausages

Take the sheet pan out of the oven. Add the Lebanese sausages throughout the pan and return the pan to the oven. Bake for an additional 10 minutes.

Step 3: Serving

Serve warm and right out of the sheet pan. Lay a pita bread flat on your plate; add equal parts onions, sausages and tomatoes. Mash the cherry tomatoes with the back of a fork. Roll up the bread and enjoy!

