



LOADED CHEESY BACON SAUSAGES

Take sausages in bread to the next level with these Loaded Cheesy Bacon Sausages! Topped with rich tomato relish, crispy bacon and plenty of melted cheese, this easy family favourite is packed with flavour and perfect for a fun weeknight dinner or weekend treat.



EASY



10 MINUTES



20 MINUTES



6 SERVES

Ingredients

- 500g Value Buy sausages
- 6 Cripps Master lunch rolls
- Johnno's Tomato Relish
- 200g diced bacon
- 2 cups grated cheese

Instructions

1. Cook the sausages in a frying pan over medium heat until golden brown and cooked through. Set aside.
2. In the same pan, cook the diced bacon until crispy.
3. Slice the lunch rolls and lightly butter if desired. Arrange the rolls in a baking dish.
4. Place one sausage into each roll.
5. Spoon tomato relish over each sausage.
6. Top with the crispy bacon, then generously sprinkle with grated cheese.
7. Place the dish under a preheated grill and cook for 3 to 5 minutes, or until the cheese is melted, golden and bubbly.
8. Serve warm and enjoy.

Optional Topping Ideas

- Sliced onions
- Pickles
- Avocado
- Fried egg
- Jalapeños
- Diced tomato
- Mustard
- BBQ sauce

Tip: Make these loaded sausages your own by adding as many or as few toppings as you like. Perfect for an easy family dinner or game-day feast!