



## SAUSAGES WITH LENTILS AND PEPPER DIP

### INGREDIENTS:

- 1 packaging Z Gruntu Dobre sausages with lentils and spinach
  - 3 red peppers
  - 200 g cashews
  - 3-4 tablespoons tahini paste
  - 3 cloves garlic
  - 1/2 teaspoon salt
  - 1/2 teaspoon smoked paprika
  - pinch chilli flakes
  - salt, pepper
- frying oil

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### PREPARATION:

1. Bake the peppers for about 25-30 minutes in an oven preheated to 180°C until the skin turns black. Cool in a bowl covered with foil - to make the skin easier to peel. Once cooled, peel the peppers, and remove the seed nests.
2. Put the cashews in a bowl and pour hot water over them, then set aside for 30 minutes. Drain and transfer to a blender along with the peeled peppers and the rest of the ingredients (except the sausages).
3. Blend to a smooth paste and serve with fried or grilled sausages.