LET'S EAT!

SAUSAGE CASSEROLE

60 minutes

£



Allergens: gluten, celery, soya, sulphites

What is it?

A hearty dish perfect for the winter, and another great recipe to use up any leftover veggies you've got in the fridge at the end of the week!

MAKE IT FUN!

Who loves baked beans? Did you know that you can add them to casseroles like this to make it an extra filling dish - forget beans on toast and level up your baked bean recipes!

What you'll need:

	For 2 people	3 people	4 people
Garlic	1	1	1
Paprika	1 tsp	1 tsp	2 tsp
Chopped tomatoes	200g	300g	400g
Vegetable stock	1 cube	1 cube	1 cube
Potatoes	2	3	3
Carrots	2	3	4
Sausages	4	5	6
Onion	1	1	2

SEND US YOUR PHOTOS!

SCAN HERE

We love seeing families cook these recipes and making them their own! Photos also really inspire supporters of Let's Eat to keep the project going and helping more families. Please share photos of your family enjoying cooking together via our community Dropbox, then look out for your photos on our social media accounts!

THE NEIGHBOUR NETWORK CIC
Company no: 16566579

WHAT TO DO:





Step 1:

Preheat the oven to 180 degrees (gas 4). Peel and chop the potatoes into bitesize chunks. Peel and chop the carrots into small coins. Chop the onion and garlic and add to the frying pan with the paprika, cook until the onions soften. Add the potatoes and carrots cook for a few minutes stirring constantly.

Step 2:

Add the sausages to a frying pan and cook for 10 minutes, yurning frquentley so they cook evenly on all sides. Remove from the pan until later.





Step 3:

Mix the stock with 100ml of boiling water per person. Then add this along with chopped tomatoes to the pan with the potatoes and carrots, making a sauce for the veggies to simmer in. Add the sausages (whole or cut into chunks) and stir together. Transfer to an ovenproof dish.

Step 4:

Place the dish into the oven and bake for 30 -40 minutes, until the potatoes are cooked through and the casserole sauce is bubbling. Dish up into bowls. You could serve with some bread rolls to mop up the yummy sauce!



DID YOU LIKE THIS MEAL? GIVE IT A RATING OUT OF 5 STARS TO HELP YOU REMEMBER YOUR FAVOURITES:

NOT FOR ME 1 2 3 4 5 LET'S MAKE IT AGAIN!