

Difficulty:
Easy



Time:
60 minutes



Sausage casserole



Allergens: gluten, celery

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!

AVERAGE COST
PER PERSON

£1.03

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Garlic	1	1	1
Paprika	1 tsp	1 tsp	1 tsp
Chopped tomatoes	200g	300g	400g
Vegetable stock	1 tsp	1 tsp	2 tsp
Potatoes	2 large	3 large	3 large
Carrots	2	3	4
Sausages	3	5	6
Onion	1	1	2

Kit list:

- Large frying pan
- Oven dish

Make it your own!

This dish can use up any and all leftover veggies to reduce waste in your weekly shop. Or you could thicken up the casserole with some tinned beans (even baked beans if they are a family favourite!).

Celebrate Family
Food

Charity no.
1125784



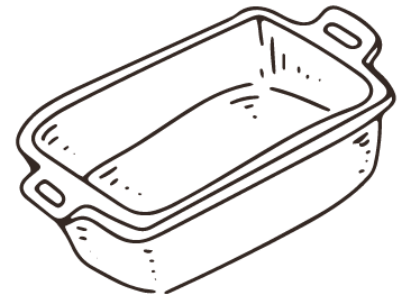
What to do:

Step 1: Preheat the oven to 180 degrees (gas mark 4). Peel and chop the potatoes into quarters. Peel and chop the carrots into small coins.



Step 2: Add the sausages to a frying pan and cook for 10 minutes, turning constantly so that they cook evenly on all sides. Remove the sausages from the pan until later.

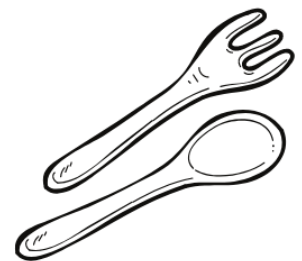
Step 3: Chop the onion and add to the frying pan with garlic and paprika, cooking until the onions soften. Then add the potatoes and carrots and cook, stirring constantly, for a few minutes.



Step 4: Mix the stock with 100ml of boiling water per person. Then add this to the pan along with the chopped tomatoes, making a sauce for the veggies to simmer in.

Step 5: Add the sausages (whole or cut into bite size pieces) and stir everything together. Then transfer to an oven dish.

Step 6: Transfer everything to an oven dish and bake for 30-40 minutes, until the potatoes are cooked through and the casserole sauce is bubbling.



Serve: Remove the casserole from the oven and dish up into bowls. You could use some bread rolls to mop up the sauce and get the most out of the tasty flavours!

What did you think of this recipe? Colour in the stars to give it a rating!

