

Sausage Bolognese



Cook: 20 mins



Easy



Serves: 2-3

If you fancy pasta Bolognese in a hurry why not try this recipe? Add your favourite vegetables and serve with your favourite pasta.



INGREDIENTS

- 1 packet of Korkers Sausages, meat removed
- 1 tablespoon olive oil
- 1 onion, peeled and chopped
- 1 clove garlic crushed
- 1 carrot peeled and finely diced
- 1 courgette finely diced
- 50g button mushrooms diced
- 1 teaspoon mixed dried herbs
- 1 can of plum tomatoes
- 1 teaspoon of Worcestershire sauce
- 2 tablespoons tomato purée
- Salt and pepper

METHOD

1. Heat the oil in a large pan, add the onion and garlic. Cook for 1-2 minutes until soft, but not coloured.
2. Lightly break up the sausage into small pieces, add to the pan and cook for 2-3 minutes until coloured. Add the vegetables and stir well.
3. Add the tomatoes, herbs, purée and Worcestershire sauce. Stir well, cover and cook for 15-20 minutes.
4. Season to taste and serve with your favourite pasta and parmesan cheese.

