



Tel: 01580 241307

enquiries@korker-sausages.co.uk
www.korker-sausages.co.uk

Mon-Thu: 08:30-15:30 | Fri: 08:30-12:00

Warming Chilli Sausage Casserole



Prep: 20 mins Cook: 50 mins



Easy



Serves: 4

If you are after comfort food look no further. The whole family will love this dish and after a long day at school or work this is like a hug in a bowl!

INGREDIENTS

1 tbsp olive oil

1 onion

1 garlic clove,

1 large celery stick

2 peppers (any colour)

8 chilli sausages

1 tsp sweet smoked paprika

½ tsp ground cumin

½ tsp chilli flakes

2 x 400g cans chopped tomatoes

400g can cannellini beans, drained.

METHOD

1. Put the oil in a large, heatproof casserole dish over a medium heat and add the onion, finely chopped, cooking for 5 mins until starting to soften.
2. Add the garlic crushed, the finely chopped celery and peppers cut into chunks, and give everything a good stir. Cook for 5 mins more.
3. Turn the heat to high and add the sausages. Cook for a few mins until browned all over.
4. Reduce the heat to medium, sprinkle in the spices and season well.
5. Pour over the tomatoes and bring to a simmer. Cover and continue simmering gently for 40 mins, stirring every now and then.
6. Finally add the beans and stir to warm through.