

Sausage Casserole

Ingredients

9 sausages
3 rashers smoked middle bacon
1 large onion
2-3 medium carrots
1 courgette
1 leek
1-2 sticks celery
1 tin chopped tomatoes
1 tspn mixed herbs
100g mushrooms (optional)
300ml veg stock (can use a cube) 200ml red wine

Method

1. Pre heat the oven to 160oc or gas 4/5
2. Dice the onions and carrots and slice the and place in casserole dish.
3. Lightly fry your bacon and mushrooms in a little oil and add to the casserole dish.
4. Start your sausages by lightly browning them. Slice into chunks and add to rest of the ingredients
5. Pour in the tomatoes, stock, wine and add herbs
6. Mix all, your ingredients together, cover and place in the oven for 20mins

7. Take lid off, stir and cook without lid for another 15-20 minutes.
8. Serve with parsnip and potato mash.