

## Sausage Casserole

Serves 3

Takes 60 minutes from start of serving

### Ingredients

Sunflower oil  
6 pork sausages  
3 rashers rindless bacon, cut into 2.5cm lengths  
1 medium onion  
1 garlic clove, crushed  
100gm brown mushrooms  
1/2 tsp smoked paprika  
1/2 tsp hot chilli powder  
400gm can chopped tomatoes  
300ml chicken stock  
2 tbsp tomato purée  
1 tbsp Worcestershire sauce  
1 tbsp dark brown muscovado sugar  
1/2 tsp oregano  
1/2 tsp thyme  
1 bay leaf  
100ml red wine  
400gm can butter beans  
Salt  
Ground black pepper

### Method

#### *60 mins before serving*

Heat oil in large frying pan and fry sausages for 10 mins, turning until browned all over. Transfer to large saucepan or casserole dish.

#### *50 mins before serving*

Fry the bacon pieces in the frying pan until they begin to brown and crisp, then add them to the sausages.

Put the onions in the frying pan and fry over a medium heat for 5 mins until they start to soften, turning often. Add the mushrooms and the garlic to the frying pan and cook for 2-3 mins more until the onions are pale golden brown, stirring frequently.

Sprinkle over the smoked paprika and chilli powder and cook for a few seconds longer.

#### *35 mins before serving*

Stir in the tomatoes, chicken stock, tomato purée, Worcestershire sauce, brown sugar and herbs. Pour over the wine and bring to a simmer. Tip the contents of the frying pan into the pan with the sausages and bacon and return to a simmer, then reduce the heat, cover the pan loosely with a lid and leave to simmer gently for 20 mins, stirring from time to time.

Boil a kettle of water ready for the rice.

*15 mins before serving*

Pour the boiling water into a saucepan, and some salt and bring to a rolling simmer. Add the rice, stir and bring back to a rolling simmer,

*10 mins before serving*

Drain the beans and rinse them in a sieve under cold running water. Stir the beans into the casserole and continue to cook for 10 mins, stirring occasionally, until the sauce is thick. Season to taste with salt and pepper.

*1 min before serving*

Boil a kettle of water.

Drain the rice in a colander and pour the boiling water over it to wash away the starch from the rice.

Serve the casserole with the rice.