



INGREDIENTS

- 1 red or yellow capsicum (deseeded and cut into chunks)
- 2 carrots (peeled and cut into thick slices)
- 1 red onion (cut into wedges)
- Pack of sausages (choose your favourite!)
- 400g can peeled cherry tomatoes
- 400g white beans (e.g. cannellini beans, drained)
- 200ml chicken stock
- 2 tsp Dijon mustard
- 200g potatoes (unpeeled, washed & diced)
- 2 cloves garlic (peeled, crushed & chopped)
- 2-4 sprigs fresh rosemary
- Salt & pepper to taste
- Handful fresh parsley (chopped, to garnish)

INSTRUCTIONS

1. Preheat the oven to 220/200°C
2. Add chopped vegetables and one clove of garlic to a deep baking dish, season with salt & pepper and coat with a little olive oil and cook for 15 minutes
3. In the meantime heat some olive oil in a fry pan and add the garlic and fry until golden (2 minutes), add the chopped potatoes, season with salt & pepper and add fresh rosemary leaves. Give the pan a bit of a shake and cover with a lid, add a little water now and again to add steam as needed. The potatoes should be finished when the casserole is done
4. After 15 minutes add the sausages and tinned cherry tomatoes to the casserole dish, mix in with veg and put back in the oven until the sausages are cooked through
5. Then add stock, cannellini beans and Dijon mustard. Return to oven to warm through (5 minutes)
6. Serve the casserole with some crispy potatoes and garnish with parsley

Sausage & Bean Casserole



2-4 servings



40 minutes

There's nothing more comforting on a cold winter's night than a hearty casserole with crispy potatoes. Using mainly ingredients that you can find in your pantry, this is one that you can throw together anytime!

Leftover idea: If you have leftovers, chop everything up and throw it all together into a toastie the next day for lunch - Brett's favourite way to use up this dish!