



SMOKEY SAUSAGE CASSEROLE

INGREDIENTS

- 6 Pork Sausages
- 1 Onion
- 1 Garlic Clove
- 1 Celery Stick
- 2 Peppers
- 1tsp Smoked Paprika
- ½tsp Ground Cumin
- ½tsp Chilli Flakes
- 400g Chopped Tomatoes
- 400g Cannellini Beans
- 250g Spinach
- 2tbsp Fresh Breadcrumbs

DIRECTIONS

1. Put 1tbsp olive oil in a large, heatproof casserole dish over a medium heat and add 1 finely-chopped onion, cooking for 5 mins until starting to soften. Tip in 1 finely-chopped garlic clove, 1 finely-chopped celery stick and 2 peppers cut into chunks, and give everything a good stir. Cook for 5 mins more.
2. Turn the heat to high and add 6 pork sausages. Cook for a few mins until browned all over, then reduce the heat to medium, sprinkle in 1tsp sweet smoked paprika, ½ tsp ground cumin and ½ tsp chilli flakes, and season well. Pour over 400g chopped tomatoes and bring to a simmer. Cover and continue simmering gently for 40 mins, stirring every now and then.
3. Heat the grill to high and uncover the casserole. Add 400g drained cannellini beans and 250g spinach, and stir to warm through. Scatter over 2tbsp fresh breadcrumbs and grill for 2-3 mins until golden and crisp.