

Tuesday - Dinner

Sausage Hash



Ingredients

- 4 sausages, removed from their skins
 - 2 onions, diced
- 6 potatoes, peeled and cubed
 - 1 vegetable stock cube
 - 2 tsp mixed herbs
 - Tin of baked beans

Methods

- 1.** Put potatoes and a stock cube in a pot of cold water and bring it to a boil. Reduce the heat to simmer and cook for 15 minutes until tender. Drain and set aside.
- 2.** Fry sausages in a non-stick pan until cooked, breaking them up with a wooden spoon.
- 3.** Add onions to the pan and cook for 2 minutes.
- 4.** Add cooked potatoes and mixed herbs, stirring well. Cook for 5 minutes, stirring occasionally.
- 5.** Place the pan under a hot grill until browned.
- 6.** Remove from the grill and serve with baked beans on the side, following the instructions on the tin.