

Caramelised Sausage Casserole

Ingredients

- 50g butter
- 1 diced onion
- 1 tbsp sugar
- 2 carrots, sliced julienne style
- ½ swede, sliced julienne style
 - 1 crushed garlic clove
 - 1 tbsp tomato purée
- 450ml chicken or beef stock
- 400g tin chopped tomatoes
- Splash of Worcestershire sauce
- 2 large potatoes, cut into chunks
- 8 cooked sausages, cut into chunks

Methods

- 1.** Heat butter in a pan over low heat, then add sliced onions and fry gently for 20 minutes, stirring occasionally to prevent sticking.
- 2.** Add sugar and increase the heat for 3 minutes.
- 3.** Reduce the heat and add carrots, swede, garlic, and tomato purée. Cook for an additional 5 minutes.
- 4.** Pour in the stock, tomato sauce or tinned tomatoes, and Worcestershire sauce. Simmer for another 5 minutes.
- 5.** Add the potatoes and cook for 15 minutes or until soft. Introduce the cooked sausages and stir through.