

## Sausage, Bean, and Vegetable Casserole with Quick Potato Top

### Ingredients

- 8 Thick pork sausages
- 2 Onions
- 2 Leeks
- 4 Carrots
- 1 Tin chopped tomatoes
- 1 Tin of cannellini or haricot beans
- Stock cubes
- Gravy granules
- 1 bag frozen croquettes
- Oil

### Method

1. Fry the sausages in a little oil until golden, remove them from the pan and place on a tray. Put the tray in a medium heat oven to finish cooking, when cooked remove and cut each sausage into 3.
2. Dice the onion, leeks and carrots, place in a pot with a little oil and cook down until it all starts to soften.
3. Add the tomatoes, 2 stock cubes, and the drained beans to the vegetables, then add 1 pint of water and bring to the boil.
4. Add enough gravy granules to thicken the sauce then add the cooked sausages
5. Decant into a casserole dish and arrange the croquette potatoes on top, then place in the oven about 170°C and cook until piping hot.