



## Sausage and Chestnut Casserole

Serves 3 or 4 - Ready in 20 Minutes

- 1 large red onion, sliced
- ½ red pepper, chopped
- 6 'Chill your Beans' sausages
- a handful of chopped cooked chestnuts
- ½ tsp smoked paprika
- ½ tin chopped tomatoes/passata
- 1 to 2 tbsp rapeseed oil

Add oil to a pan, sauté the onion and pepper until caramelised.

Add the sliced sausages cook until golden. Add smoked paprika and stir briefly.

Add the tomatoes/passata. Cook for 10 minutes until the liquid is reduced.

Add fresh herbs to serve.

Try adding a handful of borlotti beans instead of the chestnuts! Or add a splash of vegan red wine.

Thanks to vegan cook 'Our Lizzy' for the recipe [www.ourlizzy.com](http://www.ourlizzy.com)