



Cowboy Sausage and Bean Hotpot

Prep:
Cook:
Total:
Servings: 8 children

Ingredients

- 2 large potatoes, peeled and thinly sliced
- 6-8 sausages
- 1 large onion finely chopped
- 2 tins baked beans
- 1 red pepper, cut into sweetcorn size pieces
- 1 tin sweetcorn
- 1 cup of frozen peas
- 1 teaspoon tomato puree
- 1 teaspoon paprika
- Seasoning
- 1 cop of grated cheese

Method

1. Pre-heat the oven to 180 degrees. Heat a little oil in a large frying pan over a medium heat.
2. Peel and cut the potatoes into thin slices, add to a pan of boiling water and cook for about 4 – 4 minutes. Do not overcook.
3. Cook the sausages in the pan for around 10 minutes until sausages are browned all over. Remove and set aside.
4. In the now empty pan add the chopped onion and cook for a few minutes until translucent.
5. Add in the paprika and stir for 30 seconds.
6. Add in the peppers and fry until softened – about 4-5 minutes.
7. Stir through the tomato purée for 30 seconds.
8. Add in the tins of beans, sweetcorn and peas.
9. Cut up the sausages into bite-size pieces and add them back to the pan.
10. Mix well and season and allow to simmer.
11. Spoon the sausage and bean mixture into a large baking dish and top with the part boiled sliced potatoes.
12. Season with salt and pepper and sprinkle with grated cheese.
13. Bake until the potatoes and cheese are golden and crispy – around 30-40 minutes.