



# Sausage hotpot

PREP TIME: **15** mins

COOK TIME: **60** mins

TOTAL TIME: **75** mins

SERVES 8 CHILDREN

## INGREDIENTS

- 4 large potatoes, peeled and halved
- 1 large onion, roughly chopped
- 2 garlic cloves, crushed
- 8 Cumberland sausages, each cut into 3 pieces
- 2 large carrots, peeled and finely diced
- 400 g can chopped tomatoes with herbs
- 2 x 415 g can baked beans

## DIRECTIONS

1. Preheat oven to 180
2. Cook the potatoes in a large pan of lightly salted boiling water for 10 minutes or until tender. Drain and set aside.
3. Cook sausages for 5 five minutes, stirring occasionally, until brown.
4. Add the onion and garlic to a pan and cook in oil for three to four minutes.
5. Add the carrots to onion mix, tomatoes and beans to the onion mix and heat through for a few minutes.
6. Spoon the sausages and beans into a baking dish.
7. Slice the potatoes and arrange over the top of the sausage mixture. Lightly dampen with oil and season to taste.
8. Cook for 45 minutes until golden brown.