

# Recipe of the Month - January



## Sausage Casserole

Sausages are always a winner with kids and adults alike, so what better way to use them up than with this warming, filling and very simple to make casserole recipe!

Ingredients:

Colman's Sausage Casserole mix sachet  
8 x Sausages  
1 x onion, chopped finely  
150g mushrooms, chopped  
1 can chopped tomatoes  
3 x carrots cut into batons  
400g Fusilli pasta

Method:

1. In a heavy-based saucepan fry off the sausages until lightly browned all over. Set aside and cut into mouthful-sized chunks.
2. In the same saucepan fry the onion until softened and then add the mushrooms and sausages.
3. Mix the casserole sachet with about 250ml cold water and add to the pan with the can of chopped tomatoes and carrots.
4. Put a lid on the pan and leave to simmer gently on a low heat for about 45 minutes, stirring regularly to make sure it doesn't stick to the bottom of the pan.
5. About 10 minutes before you're ready to eat remove the lid from the pan to let the sauce reduce and thicken slightly, and cook the pasta in a saucepan of boiling water according to the packet instructions.

A great tip for making this recipe go even further is to add a can of borlotti, kidney, or butter beans to the casserole towards the end of cooking!