



# PAUL THOMPSON EVENTS

EST. 2011

## Sausage & Butterbean Casserole

(serves 4)

- costs less than £4.00 / £1 per portion

### Ingredients

8 sausages  
1 onion, diced  
2 cloves garlic, 1 & 1/2 chopped, 1/2 left  
1 tsp mixed herbs  
2 x 400g tins butterbeans  
1 x 400g tin chopped tomatoes  
400ml chicken stock (made with a stock cube)  
yellow label sourdough/ciabatta or similar bread, 4 slices

### method

- pre-heat your oven to 180 / gas mark 4
- heat a frying pan with a drizzle of oil and cook the sausages for 4/5 minutes until evenly coloured
- add the chopped onions and cook for a further 2/3 minutes on a low heat until softens
- add the chopped garlic & herbs and cook for a further 2 minutes
- add the tomatoes, beans and chicken stock and bring to a simmer
  - transfer to an oven-proof dish and cook at 180 for 20 minutes
  - whilst the casserole is in the oven, rub a little oil and garlic onto the slices of sourdough bread, place onto a baking tray and cook in the oven until slightly crispy and golden
- remove the casserole from the oven and serve with the garlic toasted sourdough, enjoy!