



## Pork & Leek Sausage with Bean and Tomato Cassoulet

### **Ingredients**

- 12 x Pork & Leek sausage 6's
- 2 x400g tins of Mixed beans (haricot blanc, Cannellini, red kidney beans, Berlotti)
- 2 x medium onions
- 2x carrots
- 1 x Leek
- 4 x Garlic cloves
- 4 x medium tomatoes chopped
- Fresh Herbs – Thyme sprig, parsley, bay leaf
- 300ml White wine
- 100g Fresh bread crumbs
- 60mls Olive oil
- 40g Watercress
- 2 x large spring onions
- 1 x fresh baguette

### **Method**

Chop the leek, carrot and onion and crush the garlic cloves.

Heat the olive oil in a large pan and add the vegetables, cook gently until starting to soften, chop the tomatoes and add with salt & pepper and chopped herbs, cook for 5 minutes.

Add drained beans, white wine and 200ml water to the mix and simmer for 10 minutes.

In a large frying pan heat olive oil and add sausages, colour all over.

In a large casserole dish place a layer of the cassoulet mix, add sausages on top and cover with remaining cassoulet mix.

Cover and cook in oven at 180c for approx 45 minutes

Remove from oven and remove foil, sprinkle breadcrumbs over the dish and finish under grill to brown breadcrumbs.

Serve with Watercress & spring onion salad and crusty bread.