



Recipe Card

Sausage and red wine casserole



PREPARATION TIME: Less than 30 mins | **COOKING TIME:** 10 to 30 mins | **SERVES:** 1

INGREDIENTS

- 1 tbsp olive oil
- 3 Toulouse sausages, cut into 3 pieces
- ½ onion, chopped
- 2 garlic cloves, chopped
- 75ml/2½fl oz red wine
- 1 tbsp tomato purée
- 2 tsp tomato ketchup
- 150ml/¼ pint hot beef stock
- handful each fresh chives and parsley, chopped, to serve

PREPARATION METHOD

Heat the olive oil in a casserole dish or large saucepan. Add the sausages and cook until browned on all sides.

Add the onion and fry for 3-4 minutes. Add the garlic and fry for a further minute.

Add the red wine, tomato purée, ketchup and beef stock and simmer for 8-10 minutes, or until the sauce has thickened and the sausages are completely cooked through.

To serve, pour into a serving bowl and scatter with the chopped herbs.