

# Slow Cooker Recipes



## Slow Cooked Sausage Casserole

*Use your favourite sausages and serve over pasta, or a baked potato*

### Ingredients

- 12 thick herb or traditional sausages (from The Artisan Butcher's Slow Cooker Pack)
- 2 tbsp oil - vegetable, rapeseed or sunflower
- 2 red onions - finely chopped
- 1 celery stick - finely chopped
- 4 carrots - peeled and cut into chunks
- 1 sweet potato - peeled and cut into chunks
- 400g tin of tomatoes
- 1 tbsp tomato puree
- 1 sprig of thyme (or 1tsp dried thyme)
- 1 sprig rosemary (or 1tsp dried rosemary)
- 2 bay leaves
- 1 beef stock cube or stock pot

### Method

- Turn on the slow cooker to HIGH to start to warm up
- In a frying pan heat the oil and fry the onion and celery until they start to soften, then add to the slow cooker
- In the same pan fry the carrots briefly and then add to the slow cooker
- In the same pan brown the sausages well - giving them a good colour before adding to the slow cooker (they won't get any browner while the casserole is cooking)
- Add the sweet potato to the slow cooker
- In the frying pan add the tin of tomatoes, the puree, herbs, the stock cube crumbled, and 250ml water - bring to the boil and tip carefully into the slow cooker
- Put lid on the slow cooker, turn down to LOW and cook for around 8 hours
- When cooking complete, taste and season with salt and pepper

### Serving suggestions

- Serve with pasta or with baked potatoes
- If you've any left then let it cool and then freeze into portions for another great supper!

*Thanks to BBC Good Food for inspiring this recipe*