

## **Sausage Casserole**

### **Ingredients**

Oil

2 onions chopped

4 carrots peeled chopped

8 thick sausages

1 tin chopped tomatoes

1 table spoon of tomato puree

2 tea spoon Mixed herbs

1 tea spoon garlic puree

Salt and pepper

1 stock cube made up in 450ml of boiling

Serve with pasta or potatoes

### **Method**

1. Turn on your slow cooker to low if you are wanting to cook your casserole all day or to high if you want to cook for 4 hours.
2. In a little oil fry the sausages until golden. Remove from the pan and cut into three pieces. Place these into the slow cooker along with all the rest of the ingredients. Place the lid on the cooker and leave to cook on low for 8-10 hours or 4 hours on high.
3. Before serving just check if the casserole has enough salt and pepper. Serve with pasta, potatoes or bread and butter.

If you need to make the casserole go a little further, why not add a tin of baked beans to the casserole or some bacon or a tin of sweet corn.