



# Cowboy casserole

Serves	4
Prep	10 minutes
Cooking	50 minutes

## Ingredients

4 large potatoes or use leftovers  
8 sausages  
1 onion, peeled and diced  
2 carrots, peeled and diced  
1 tin baked beans  
1 tin mixed beans  
2 tsp oil  
1 mug beef stock  
2 tsp curry powder  
1 tbsp tomato puree

## Method

1. Preheat oven to 180°C. Peel and dice the potatoes, boil. Once cooked, drain and mash.
2. Put the sausages in the oven and cook until brown.
3. Gently fry the onion and carrot in oil, add the beans, tomato puree, curry powder and stock. Bring to the boil and simmer for 10 minutes.
4. Put the sausages into the bottom of an ovenproof dish (saving 2 for the top). Pour over the bean mixture and top with the mash.
5. Cut the remaining sausages in half and poke them into the mash.

6. Put in the oven until brown.