



Ready in 30mins
Serves - 6

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Winter Warmer Casserole

Ingredients

Sausages

1 pack sausages

Veggies

1 knob of butter
(or drizzle of vegetable oil) ^

2 onions - thinly sliced

1 carrot - grated

2 beef OXO cubes

1 ½ cups boiling water ^

¼ cup flour ^

1 can crushed tomatoes

1 can baked beans

Salt & pepper ^

To serve

Serve with creamy mashed potato
or sliced fresh bread (optional).

Method

1. Pre-cook sausages

Preheat oven to 180°C. Place sausages on an oven tray and bake for about 15 minutes or until browned. Slice thickly.

2. Meanwhile, cook onion

Heat a large knob of butter (or drizzle of cooking oil) in a large pot or frying pan. Add the sliced onion and grated carrot and cook, stirring over medium heat for about 5 minutes, or until translucent.

Dissolve the OXO stock cubes in a cup of hot water to make a concentrated stock.

Add the flour to the onion and mix.

Gradually add the stock to the onion, stirring to create a smooth onion gravy.

Add the crushed tomatoes and sliced sausages and simmer for about 10 minutes.

Add baked beans and mix through.

Check the flavour and season with salt and pepper if desired.

Serve with slices of toasted / grilled bread or creamy mashed potato or kumara if desired.

TIP - This recipe is a complete meal in itself but if you'd like it to go further, serve with fresh bread or creamy mashed potato. Left overs will be great for lunch the next day!



^ pantry staple

Refer to ingredient packaging for allergen statements.

Due to availability, some of the ingredients in your kete may be different to what's on the recipe card. When this happens, we will send you an email letting you know what ingredients have been swapped and how to use them.