



Pork & Cider Sausage Casserole

Serves: 4

Prepare: 10 Minutes

Cook: 35 Minutes

Difficulty: easy

Ingredients

- 12 [organic pork & cider sausages](#)
- 2 x 400g tin chopped tomatoes
- 1 x 400g tin cannellini beans
- 1 x 400g tin chickpeas
- 500ml [chicken stock](#)
- 2 bell peppers, roughly chopped
- 2 cups x kale, chopped
- 2 tbsp sobrassada (use 1 diced chorizo as an alternative)
- 1 brown onion, sliced
- 2 garlic cloves, minced
- olive oil

Method

1. Place a large stockpot or cast iron dutch oven over a medium heat and as the pan heats up, prepare your vegetables.
2. Pour 2 tbsp olive oil to the pan then add the onions and peppers, let them gently soften for a couple of minutes before adding the garlic.
3. Transfer the sausages to the pan and brown them all over. Add the Sobrassada (or chorizo) to the pan and gently fry them to release the flavour and oils.
4. Pour in the Cannellini Beans, Chickpeas, Chopped Tomatoes to the pan and mix everything together.
5. Add the chicken stock, stir, and then cover. Leave the Casserole to simmer for 30-35 minutes, stirring occasionally to prevent burning.
6. Once cooked, remove from heat, and stir in the chopped kale and let it wilt for a couple of minutes before serving hot.
7. Serve on it's own or with sides of choice like rice or a nice creamy mash potato.