



Make your own...

Sausage Casserole

Ingredients:

- ✓ 1 packet of sausages (8)
- ✓ 2 carrots
- ✓ 1 onion
- ✓ 4 medium potatoes
- ✓ 1 small turnip
- ✓ 1 pepper (any colour)
- ✓ 4 mushrooms
- ✓ 2 beef stock cubes
- ✓ 4 tbsp gravy granules
- ✓ 2 1/2 pints boiling water

You can adjust this recipe and use any vegetables of your choice for this casserole.



Instructions:

1. Cook sausages for 20 minutes until slightly browned (they will finish cooking in the casserole).
2. Chop all vegetables into small pieces.
3. Add beef stock to the pot with boiling water.
4. Add the vegetables and cook for 20 minutes on a medium heat.
5. Add sausages and cook for a further 15 minutes.
6. Add gravy granules and stir to thicken.



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