

Stovetop Sausage Casserole

A truly delicious and very simple recipe using your favourite vegan sausages. We personally always tend to use Linda McCartney's, although we have used Richmond too. We serve with mashed potato, but it would work just as well served with rice.

(OA) = or alternative.

Ingredients.

3 sausages per person.
1 red bell pepper
1 green bell pepper
1 small white onion
1 small red onion
400ml vegetable stock
Maggi seasoning/Hendersons (OA)
Bisto Best caramelised onion (OA)
Frozen peas (optional)

Mashed potato, rice or couscous to be served alongside.

Serves 2.



Method. We highly recommend oven baking your sausages for this dish so get them in the oven first. Whilst they are cooking, slice the peppers and onions thinly and get them into a large and deep frying pan, or other pan.

We use a little of the stock to steam fry, by just adding a splash at a time. However, if you want use oil, feel free. Your hips Karen!

Once all the peppers and onions are softened, add the stock, deglaze the pan and bring to the boil. Once the stock is boiling, turn it down to a simmer and slowly add the maggi seasoning (to taste) and the bisto best, waiting for the gravy to thicken before adding more. It gets pretty thick, pretty fast.

Once your gravy is as thick as you fancy, add your oven baked sausages and simmer on a low heat for a further ten minutes.

Add the frozen peas, or any other vegetables you fancy, for the last five minutes.

Serve & enjoy!

There is a recipe vlog for this dish. [RECIPE VLOG](#)