



UK Sausage Week Recipe



Sausage and Bean Goulash

Ingredients

- Potts' Sauce for Goulash
- 400g good Sausages such as Toulouse, Cumberland or Lincolnshire
- 400g can Flageolet Beans
- 400g can Cannellini Beans
- Olive Oil
- Soured Cream

Method:

1. Cut sausages into quarters.
2. Heat oil in a large casserole dish and cook sausages until they are browned all over.
3. Add Potts' Sauce for Goulash and add approximately 200ml water.
4. Drain the beans and add to casserole.
5. Bring to boil and cook for about 20 minutes.
6. Check sausages are cooked through and serve with mash, rice or just crusty bread, adding a dollop of soured cream to each dish as you serve it.

Alternatively you can quickly prepare this family bake and pop it in the oven:

1. Heat oil in a large casserole and cook sausages until they are browned all over.
2. Add the drained beans, Potts Sauce for Goulash and an extra pouch of water.
3. Cover and stick in an oven pre-heated to 180C for approx 45 minutes, check sausages are cooked through.

Recipe provided by
Potts Partnership.

Potts'

— SIMPLY SENSATIONAL SAUCES —