

Sausage Casserole

Ingredients

- 1 tbsp olive oil
- 1 pack sausages
- 2 onion, finely chopped
- 1 garlic clove, crushed
- 1 can of green lentils
- 1 vegetable stock cube made with 200ml boiling water

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Method

1. Heat oil in a pan, fry the sausages until browned, then remove. Tip in remaining oil, onion, garlic, then cook, about 5 mins more until softened. Add lentils and sausages to the pan with the stock.

2. Bring up to the boil, then simmer for 20 mins until lentils have softened and sausages are cooked through.