

SMOKED SAUSAGE & BEAN CASSEROLE

Serves 4 – Comfort food for a cold Winter's night



Ingredients

1 Litre pasta sauce
2 tbsp **Fino Olive Oil**
8 **Welsh Dragon Pork Sausages**
200ml Red wine
Large handful fresh flatleaf parsley,
chopped, plus extra to serve
400g Can butter beans, drained and
rinsed

Heat the **olive oil** in a frying pan over a medium heat and fry the **Welsh Dragon Pork Sausages** until brown.

Add the red wine and parsley and bubble until reduced by two-thirds, then add to the pasta sauce with the butter beans. Make sure the sausages are covered by the sauce.

Bring to simmer and cook for 10-12 minutes or until piping hot. Garnish with chopped parsley and serve with crusty bread or baked potatoes.