

SMOKED DRAGON SAUSAGE CASSOULET

Feeds 4 - 6

Ingredients

500g *Smoked Welsh Dragon Sausages* - sliced diagonally

150g *Chorizo* – sliced or cut into chunks

4 slices *Dry-cured Streaky Bacon* – chopped

1 clove garlic – chopped

1 red onion – coarsely chopped

1 red pepper – thickly sliced

1 green pepper – thickly sliced

chilli – chopped (optional)

1l chicken stock

1 tin chopped tomatoes / passata

1 small glass white wine

1 tin flageolet, butter or chilli beans &/or cupful of
cooked green lentils

Cherry Tomatoes - halved & oven roasted in olive oil
olive oil

selection fresh herbs – thyme & chives - chopped
bay leaf



Fry onion, garlic, chilli & **bacon** and sausage in a little **olive oil**.

When onions are soft and **bacon** and sausages are beginning to colour, add peppers and **chorizo** when sizzling add the stock, wine, tomatoes bay leaf and most of chopped herbs.

Season with **salt and black pepper**. Simmer for 20 – 30 minutes.

Check seasoning, add the beans and/ or lentils, garnish with remaining herbs and roasted cherry tomatoes.

Serve piping hot with crusty bread.