

SMOKED WELSH DRAGON SAUSAGE & BEAN CASSEROLE

Comfort food for a cold Winter's night

Serves 4

Ingredients

8 [Smoked Welsh Dragon Sausages](#)

1L pasta sauce

400g Can butter beans, drained and rinsed

200ml Red wine

Large handful fresh flatleaf parsley, chopped, plus
extra to serve

2 tbsp [Fino Olive Oil](#)



Heat the [Fino Olive Oil](#) in a frying pan over a medium heat and fry the [Smoked Welsh Dragon 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 [Smoked Welsh Dragon 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 [Sourdough bread](#) or baked potatoes.

Enjoy!