

Cocktail Sausage Tin Can Hotpot

Ingredients:

1tspn vegetable oil	1 pack of cocktail sausages (20-30 approx.)
3 carrots or a tin of carrots	Mixed herbs / chilli powder*
Chicken stock cube	A clove of garlic*
Tinned chopped tomatoes	Peppers / courgette / celery*
1 onion	
Tinned new potatoes	
	*optional to desired taste



Recipe:

1. Heat some vegetable oil in a saucepan over a medium heat and cook the sausages until they are golden brown on all sides.
2. Add the carrots, onion, potatoes, garlic and any other veg to the same saucepan and sweat gently for 3 to 4 minutes, until softened.
3. Pour in the chopped tomatoes and chicken stock and bring the mixture to the boil. Reduce the heat and sprinkle in the chilli powder or mixed herbs if desired. Season with salt and pepper.
4. Simmer gently for 10 to 15 minutes, until the vegetables are soft and the sausages are cooked through. Garnish with a few fresh basil leaves and serve immediately.