



Sausage Casserole

Ingredient	10 Portions	50 Portions	100 Portions
Sausages	20	100	200
Potatoes (diced)	400g	2kg	4kg
Carrots (diced)	400g	2kg	4kg
Swede (diced)	400g	2kg	4kg
Onion	200g	1kg	2kg
Garlic	1 clove	5 cloves	10 cloves
Gravy Powder	As Required	As Required	As Required
Salt and Pepper	To taste	To taste	To taste

Key Points

You could swap the sausages in this recipe for veggie sausages creating a veggie alternative.

Method

1. In a heavy bottomed pan add enough oil for frying, and heat thoroughly
2. When hot brown the sausages a few at a time (they do not need to be cooked through at this stage just coloured on the outside) and add to a suitable baking dish
3. Using the same pan add the diced onion and cook until golden
4. Add the diced potato, carrot and swede, season with salt and pepper, then cook for 10 minutes on a medium heat stirring regularly
5. Add enough water to cover the vegetables completely and bring to the boil
6. Add a little gravy powder (not too much, just so it very slightly thickens it)
7. Then cover the sausages in the baking dishes with the vegetables and sauce
8. Cover the dishes and bake at 180C for about 2 hours or until all the vegetables and sausages are tender and reached 75C

Allergens Wheat, Sulphites