Smoked Paprika Sausage Hotpot

Serves 6

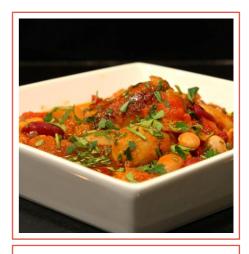


Ingredients (allergens in bold)

- 450g sausages (any type, incl. vegetable-based)
- 1 tbsp rapeseed or olive oil
- 1 onion, peeled and sliced
- 2 carrots scrubbed and very thinly sliced
- 450g potatoes scrubbed and cut into 2cm cubes
- 2 tsp smoked paprika
- 1x 400g can chopped tomatoes
- 150ml boiling water
- 1x 400g can mixed beans rinsed and drained
- pinch salt and freshly ground pepper
- small bunch of flatleaf parsley, finely chopped (optional)
- crème fraiche to serve (optional)

Method

- 1. Heat the oil in the pan and fry the sausages for 10-12 minutes until browned, turning a few times for even browning. Take them out of the pan and set aside.
- 2. Add the onion to the pan and cook until softened. Add the carrots, potatoes, smoked paprika, chopped tomatoes, oregano and 150ml boiling water.
- 3. Bring to the boil, then return the sausages to the pan. Season well.
- 4. Reduce the heat to a simmer, then cover and cook the hotpot for 30 minutes, stirring occasionally, until all the vegetables are tender.
- 5. Stir in the canned beans, bring to the boil and simmer for another 10 minutes. Sprinkle with chopped flat-leaf parsley and extra smoked paprika.
- 6. Serve with a spoonful of crème fraiche.



Equipment

- sharp knife
- chopping board
- large pan with lid
- fork
- spoons
- vegetable peeler
- sieve or colander
- measuring jug

Recipe notes and tips

- Make this in the slow cooker to save fuel.
- Carrots take the longest time to soften so cut them thinly.
- You could use canned carrots and potatoes for quicker cooking.
- Any sausages will work, but a spicy one is especially tasty in this recipe.
- Add other seasonal veg like courgettes or butternut squash.