



Chicken & Sausage Hotpot

Serves 4

115 g kidney beans soaked overnight & drained
40 g/3 tbsp butter
2 Old English Sausages
450 g/1lb chicken breast
3 leeks sliced
2 carrots finely chopped
4 tomatoes chopped
10-15 ml/2-3 tsp tomato puree
bouquet garni
400 ml/14 fl oz chicken stock
Salt and pepper

- Cook the beans in boiling water for 40 mins and drain well
- Heat the butter in a flameproof casserole, then cook the sausages until browned, stir the chicken into the casserole dish and cook lightly until browned all over and transfer to a bowl using slotted spoon, stir in the leeks and carrots and brown lightly.
- Add the tomatoes and tomato puree and simmer gently for 5 mins.
- Chop the sausages and return to the casserole dish with the beans, chicken, bouquet garni, stock and seasoning.
- Cover and cook gently for 1 hours and 15 minutes until the beans are tender.
- Serve with roast potatoes.