



Jolly Fine Recipe

GR Posh Sausage Cassoulet

Recipe

Ingredient	Amount
Pork Sausages	8
Cooking Chorizo (optional)	200g
Diced Peppers	2
Sliced Red Onion	1
Tinned Haricot Beans	1 tin
Tinned Tomatoes	1 tin
Water	200g
GR Posh Sausage Cassoulet	75g

Method

1. Place the sausages, chorizo (optional) peppers, red onion, tomatoes and drained haricot beans into your slow cooker pot.
2. Blend the cassoulet sauce mix with the water (200ml) and add to the slow cooker pot. Stir thoroughly.
3. Cover and cook for 4 hours on HIGH or 8 hours on LOW or until the meat is tender and cooked through (keep covered during cooking: cooking times may vary between slow cooker models).
4. Remove the lid and stand for 5 minutes before serving

Suitable for vegetarians when using meat free sausages!

Gordon recommends adding a small glass of red wine in place of 125ml of water!

Top Tip – smear a thin layer of oil around your slow cooker pot before adding the ingredient to prevent excess sticking.



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