

Bonfire bangers & beans



L Prep: 10 mins
Cook: 1 hr

 Easy

 Serves 8

Alternatives

Complete the dish



Double bean & roasted
★★★★★ 357 rating



Kidney bean curry
★★★★★ 252 ratings



Spicy meatballs with...
★★★★★ 121 ratings

Ingredients

3 tbsp vegetable oil

1
onion
finely chopped

2
celery
sticks, finely chopped

4
rashers streaky bacon
chopped

1 tbsp tomato purée

2 x 400g cans chopped tomato

2 tbsp
dark brown sugar

2 tsp

Dijon mustard

2 thyme
sprigs

2 tsp Worcestershire sauce

2 x 400g cans cannellini beans
rinsed and drained

2
red peppers
deseeded and chopped

2 x 450g packs herby sausages

handful parsley
leaves, chopped, to serve (optional)

Method

Step 1

Heat 2 tbsp oil in a large flameproof casserole. Add the onion, celery and bacon, then cook for 5-10 mins until softened. Turn up the heat and add the tomato purée. Cook for 2 mins, then add the chopped tomatoes, sugar, mustard, thyme, Worcestershire sauce and 200ml water, then bring to the boil. Cook, uncovered, over a low heat for 15 mins. Add the beans and peppers, then simmer for 15 mins more, topping up with a little boiling water if needed.

Step 2

Meanwhile, heat oven to 190C/170C fan/ gas 5. Toss the sausages with remaining 1 tbsp oil and spread out on a baking tray. Cook for 30 mins until browned all over, turning occasionally. Nestle the sausages among the beans, then cover and place the pan in the oven. Cook for 30 mins more. Remove from the oven, sprinkle over the parsley, if using, and serve with the baked potatoes (see 'Goes well with'). Can be made up to 2 days in advance and reheated in a low oven or on the hob.

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