

## Sloppy sausage chilli cheese dogs



Prep: 10 mins

Cook: 15 mins - 20 mins



Easy



Serves 4



### Ingredients

400g pack sausages

1 tbsp olive oil

1 onion, finely chopped

2 garlic cloves, finely chopped

400g can chopped tomatoes

1 tbsp tomato purée

400g can kidney beans in chilli sauce

1 tsp chilli powder (use mild or hot, whichever you prefer)

4 large hot dog rolls or 8 small ones

140g cheddar

potato wedges, to serve (optional)

### Method

**Step 1** Remove the sausages from their skins and break up into small pieces. Heat the oil in a frying pan and fry the onion and sausages until the onion has softened and the sausages are golden. Stir in the garlic, then cook for 1 min before adding the tomatoes, tomato purée, kidney beans and chilli powder. Bring to the boil and cook for about 10 mins until thickened.

**Step 2** Split the rolls down the middle and toast the cut sides on a griddle pan. Spoon the hot sausage chilli into the rolls and finish with the cheese. Serve with potato wedges, if you like.