

WHAT YOU NEED

- 1 packet of sausages - use beef, pork, chicken or vegetarian sausages
- 1 onion
- 1 tin of green lentils
- 1 tin of tomatoes
- 1 dessertspoon of tomato purée
- 1 clove of garlic, chopped
- 2 teaspoons of dried mixed herbs

How to Make Sausage & Lentil Casserole

Serves 4

1



Peel and chop onion and garlic, add to the slow cooker.

2



Cut sausages into 3 pieces and add to the slow cooker.

3



Add the tomatoes, tomato purée and dried herbs.

4



Drain the lentils and add to the slow cooker.

5



Stir everything well, cook on high for 4 hours or low for 8 hours.

6



Serve with rice, pasta or couscous.