

## SPICY COWBOY CASSEROLE



### Ingredients (10 persons)

- 250 g white onions, finely diced
- 200 g carrot, medium diced
- 60 ml vegetable oil
- 500 ml water
- 60 g tomato puree
- 40 g mild curry powder or mild chilli powder
- 200 g canned red kidney beans, drained
- 400 g baked beans
- 375 g Chipolata sausages
- 400 g Aviko Steam and Fresh diced potatoes
- freshly chopped parsley

### Spicy Cowboy Casserole

#### Preparation

1. Preheat the oven at 200°C.
2. Heat oil in a pan. Add the onions and carrots and sauté over a gentle heat until slightly coloured.
3. Cook the sausages in the oven or under the grill until thoroughly cooked.
4. Heat the oil in a baking tray until hot, add Steam and Fresh diced potatoes, cook for 20 minutes at 200°C.
5. Add curry or chilli powder to the carrots and onions, allow to simmer on a low heat for 5-10 minutes.
6. Add tomato puree, stir and simmer for a further 5 minutes.
7. Add water, then add the baked beans and kidney beans, stir and simmer for 10 minutes.
8. Finally, add the sausages to the casserole.
9. Spoon the casserole into a serving dish, top with potatoes and sprinkle with parsley.

#### Tip

Serve with mini corn cobs for a Mexican touch.



**Share our passion for potatoes**