

GIANT BAKED BEANS



50 MINS



SUPER EASY



SERVES 6

INGREDIENTS

6 spicy higher-welfare pork sausages or veggie alternative (400g total)

320g frozen chopped mixed onion, carrot and celery

1 x 700g jar of giant butter beans or 2 x 400g tins of butter beans

2 x 400g tins of plum tomatoes

200g feta cheese

METHOD

- 1 Preheat the oven to 180°C/350°F/gas 4. Place a large non-stick ovenproof frying pan on a medium heat with 1 tablespoon of olive oil.
- 2 Pull the sausage meat out of the skins into rustic 3cm balls and put straight into the pan. Brown all over for 3 minutes, then remove to a plate.
- 3 Place the frozen mixed veg in the pan and cook for 10 minutes, stirring regularly, then tip in the beans (juices and all). Scrunch in the tomatoes through clean hands, season with black pepper, then bring to the boil.
- 4 Finely break up and stir through half the feta, dot in the sausage meatballs, then coarsely break the rest of the feta into chunks and scatter on top.
- 5 Bake for 25 minutes, or until golden, thick and blipping away. I love it served as is, or with a hunk of fresh bread for dunking and mopping up the sauce.