

Easy Baked Beans

Makes 16 portions



Ingredients (allergens in bold)

- 2 x 400g tin beans (butter, pinto, cannellini, or haricot), drained
- 500g passata
- 1 tbsp **Worcestershire sauce**
- 1 tsp balsamic vinegar
- 1 tsp sweet paprika
- 1 tsp onion granules
- 1 tsp garlic granules
- 1 tsp granulated sugar
- Salt & pepper to season

Method

1. In a saucepan add the beans and passata.
2. Add the Worcestershire sauce, balsamic vinegar, paprika, onion granules, garlic granules and sugar.
3. Give the beans a stir and gently simmer on a low heat with pan lid on for 10 mins, stirring occasionally.
4. Season with salt & pepper if required.
5. Serve with jacket potato or as an accompaniment to fish, chicken or stir into cowboy pie or chilli.
6. Enjoy!



Top Tips:

- You could add a little spice to your beans by adding some chilli powder or curry powder for curried beans
- Beans can be frozen once cooled
- Don't confuse onion and garlic granules for onion or garlic salt – the recipe will be far too salty!
- If you are using dried beans make sure to soak them and cook for the required time on the packet!