

# Heinz Style Baked Beans

Makes 8 portions



## Ingredients (allergens in bold)

- 300g cooked, drained haricot beans (*dried beans must be soaked then cooked for at least 1 hour until tender*)
- 400ml veg stock (1 **stock cube**)
- 200ml water
- 2 tsp **Worcestershire sauce**
- 2 tbsp tomato ketchup
- 2 tbsp tomato puree
- 1 tbsp brown sugar
- 1 tsp cider vinegar
- ¼ tsp onion granules
- ¼ tsp garlic granules
- ¼ tsp ground black pepper

## TO THICKEN

- 2 tsp cornflour blended in 40ml water

## Method

1. Place all ingredients in a pan (except beans & corn flour) and stir, then add beans.
2. Bring to a boil, then lower heat and simmer for 20 minutes, without the lid.
3. Stir every now and then so the beans don't stick to the bottom of the pan.
4. Mix the cornflour with water until combined. Pour into pan and stir.
5. Cook for 2 minutes until sauce thickens – it will thicken quickly.
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!
- Serve these beans with a jacket potato or have as a side with omelette, fish or chicken dishes.
- You could experiment using different beans such as pinto, canellini or borlotti beans!
- Dried beans take longer to cook than beans in a tin (already cooked).
- Always soak dried beans before cooking.