

Smoked Paprika Sausage Hotpot

Serves 6



Ingredients (allergens in bold)

- 450g **sausages** (any type, incl. vegetable-based)
- 1 tbsp rapeseed or olive oil
- 1 onion, peeled and sliced
- 2 carrots – scrubbed and very thinly sliced
- 450g potatoes – scrubbed and cut into 2cm cubes
- 2 tsp smoked paprika
- 1x 400g can chopped tomatoes
- 150ml boiling water
- 1x 400g can mixed beans – rinsed and drained
- pinch salt and freshly ground pepper
- small bunch of flatleaf parsley, finely chopped (optional)
- **crème fraiche** to serve (optional)

Method

1. Heat the oil in the pan and fry the sausages for 10-12 minutes until browned, turning a few times for even browning. Take them out of the pan and set aside.
2. Add the onion to the pan and cook until softened. Add the carrots, potatoes, smoked paprika, chopped tomatoes, oregano and 150ml boiling water.
3. Bring to the boil, then return the sausages to the pan. Season well.
4. Reduce the heat to a simmer, then cover and cook the hotpot for 30 minutes, stirring occasionally, until all the vegetables are tender.
5. Stir in the canned beans, bring to the boil and simmer for another 10 minutes. Sprinkle with chopped flat-leaf parsley and extra smoked paprika.
6. Serve with a spoonful of crème fraiche.



Equipment

- sharp knife
- chopping board
- large pan with lid
- fork
- spoons
- vegetable peeler
- sieve or colander
- measuring jug

Recipe notes and tips

- Make this in the slow cooker to save fuel.
- Carrots take the longest time to soften so cut them thinly.
- You could use canned carrots and potatoes for quicker cooking.
- Any sausages will work, but a spicy one is especially tasty in this recipe.
- Add other seasonal veg like courgettes or butternut squash.