

Easy Sausage Braise with Cherry Tomatoes & Basil



Serves 3

Prep 10 mins

Cooking 55 mins

Easy

Ingredients

400g pork sausages
1 tbsp olive oil
4 shallots
100g green celery hearts , cut into chunks
250g cherry tomatoes
15g basil
100g smoked lardons
80ml vegetable stock

1. Preheat the oven to 180°C, gas mark 4. Heat the oil over a medium heat in a large, wide flameproof roasting tin or casserole dish.
2. Cook the sausages in the tin or casserole dish for 5-10 minutes, turning regularly, until lightly browned all over. Remove the sausages and set aside on a plate. Return the tin to the heat and add the shallots, bacon and celery. Cook for a further 5 minutes, stirring occasionally, until the celery and shallots are just beginning to soften.
3. Return the sausages to the casserole and stir in the tomatoes and stock. Place in the oven and cook for 30-40 minutes, stirring halfway through cooking if necessary, until the vegetables have softened. Roughly tear the basil and stir in. Serve with plenty of crusty white bread.