

Sausage Casserole with Boursin Toasts



Serves 4 Prep 5 mins

Cooking 40 mins

Easy

Ingredients

8 reduced-fat sausages or 12 chipolatas
1 yellow pepper, deseeded and chopped
4 red onions, cut into wedges
400g can chopped tomatoes
250ml vegetable stock
1 tbsp of a 20g pack basil (use the rest in the toasts)
2 or 3 boursin squares
toasted bread

1. Heat oven to 220C/fan 200C/gas 7. Put the sausages, pepper and onion into a roasting tin, then roast for 20 mins.
2. Lower oven to 200C/fan 180C/gas 6, then tip tomatoes and stock over the sausages. Add sugar and most of the basil, season, then stir well. Roast for another 20 mins. Serve with boursin toasts, sprinkled with the remaining basil.