

# Sausage, Fennel & Red Onion Casserole



**Serves 4   Prep 5 mins   Cooking 1h   Easy**

## Ingredients

2 tbsp olive oil  
8 sausages or 12 chipolatas  
1 red onion, finely sliced  
1 tsp fennel seeds  
150g mushrooms, sliced  
250ml red wine  
450g can chopped tomatoes  
Serve with mashed potatoes

1. Heat the oil in a shallow casserole dish. Fry the sausages, turning frequently until the skins are brown
2. Remove from the pan and add the onions and fennel seeds and cook until the onions are caramelised. Add the mushrooms and fry for a further couple of minutes.
3. Return the sausages to the pan, pour over the red wine and reduce until there is hardly any liquid left.
4. Add the tomatoes, stir and season well. Cover and simmer for half an hour. Serve with mash.