



ONE-POT SAUSAGE CASSEROLE WITH NEW POTATOES AND PAPRIKA



MINUTES TO PREPARE
20



TIME TO COOK
1 hour



SERVES
4-6

INGREDIENTS

1 tablespoon rapeseed oil
12-16 chipolata sausages, depending on how many you are making it for
1 onion, peeled and diced
1 large chunk celeriac, peeled and grated on large
2 cloves garlic, peeled and crushed
150ml white wine
1 tablespoon smoked paprika
1/2 tablespoon cinnamon
1 tablespoon bouillon
1 tablespoon runny honey
1 tablespoon tomato paste
400g tin tomatoes
400ml water
1 teaspoon Worcestershire sauce
1 teaspoon dark soy sauce
Maldon sea salt
Black pepper
1 large handful of fresh or dried base herbs (rosemary, thyme, oregano), chopped
2 new potatoes per person (Jersey Royals if possible)
1/2 an orange, cut into wedges

LET'S GET COOKING

- 1 Pre-heat the oven to 180/350/gas 4.
- 2 Heat the rapeseed oil over a high heat in a heavy based saucepan or casserole dish. Add the sausages and onion and brown. Turn the heat to medium and add the grated celeriac and garlic. Cook for 2 minutes before adding all of the spices. Cook for a further 2 minutes, stirring continuously so they don't burn. Add the wine and turn up the heat until most of it has reduced. By reducing it, you will give the meal a lovely flavour but you will burn off the alcohol and bitter acidity.
- 3 Turn down the heat and add the potatoes, tinned tomatoes, tin of water, bouillon, honey, tomato paste, Worcestershire sauce and soy sauce and cook for 30 seconds, and give it all a good stir. Finally add the orange segments, salt and pepper and the herbs.
- 4 Turn up to full heat to make sure it has reached temperature. Then pop the lid on and cook for 1 hour. Enjoy!

"I find myself constantly reinventing one-pot meals which take 15 minutes to prep and I can leave in the oven to cook while I fold laundry, grab a minute at my desk or tidy up. It's a great way to get your evenings back. A simple salad or some wilted greens are all that are needed as an accompaniment."

This is a lighter version of a winter classic; beautiful scented oranges with warm cinnamon, sweet raisins and honey, mixed with buttery soft new potatoes. The celeriac not only adds goodness but also a rooty depth. If you don't have a celeriac you can chop up some celery instead and add it to the onion when you are browning the sausages."