



Sausage and Baked Bean Potato One Pot

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Ingredients

For 2:

2 sausages, chopped
200g baked beans
2 small carrots, chopped
6 new potatoes, cubed
handful of frozen sweetcorn
2 tomatoes, chopped
1 tbsp tomato puree
1 tsp rosemary
1 tsp thyme

Instructions

- 1) Fry the sausages until cooked through.
- 2) Take them out the pan and add the potatoes, carrots and herbs. Turn the heat down low, cover with a lid and leave to cook for 10-15 minutes.
- 3) Add the tomatoes, puree, sweetcorn and sausages.
- 4) Stir and bring to the boil. Turn the heat back down, cover and leave again to simmer for about 20 minutes until all piping hot.