



Sausage and Apple Crumble

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2-3:

- 4 pork sausages, chopped
- 1 apple, skinned, cored and chopped
- 100g butterbeans

- 75g mushrooms, sliced
- 2 tbsp red onion, chopped
- 1 tbsp rosemary
- 1 tbsp sage

- 300g can of condensed mushroom soup
- 125g natural yogurt
- 50ml milk
- 1 tbsp wholegrain mustard
- 50g cheese, grated
- 50g butter, diced
- 150g self raising flour, sieved

Instructions

1. Rub the butter, cheese and flour into a bowl. Set aside.
 2. Fry the sausage for 5 minutes to brown.
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3. Add the onion, butterbeans and mushrooms, frying for a minutes.
 4. Pour in the soup, milk and mustard, stirring well.

 5. Take off the heat and stir in the apple, yogurt and herbs.
 6. Pour into an ovenproof dish and tip the crumble mixture on top.

 7. Bake at 200 degrees C for 30-40 minutes until the topping is nicely golden brown.