

# Recipe Card



Produced in collaboration with the Community Food Co-ordinator in NE Lincolnshire.  
Tel **07736 939171**. [www.sectorsupportnel.org.uk](http://www.sectorsupportnel.org.uk)

**Sector Support**  
North East Lincolnshire  
Partnership

## *SLOW COOKER SAUSAGE CASSOULET*

### Ingredients

- 500g pork sausages
- 200g smoked bacon lardons
- 1 large onion thinly slices
- 2 crushed garlic cloves
- 200g chopped tinned tomatoes
- 250ml beef stock
- 300g tinned haricot beans
- 250g diced chorizo sausage

### Method:

1. Fry sausages and get skin golden brown
2. Set aside on a plate
3. Clean frying pan and fry onion, garlic, smoked bacon and chorizo sausage
4. Add all the other ingredients
5. Bring to a simmer
6. Place all ingredients into the slow cooker and cook for 8 hours on medium
7. Can be served with cheese toast – just before serving, lightly grill some bread, scatter grated cheese on top, and place under grill until melted.

