



Cassoulet

Serves 4 EASY Prep 5 mins Cook 25 mins



Ingredients

- 1 green pepper, chopped
- 1 tbs olive oil
- 450 g (1 lb) Classic Tomato Sauce (See Recipe)
- 150 ml (1/4 pint) chicken stock
- 1 tsp Simply Shake Special Blend Season-All
- 2 tsp Herbes de Provence
- 400 g (14 oz) tin baked beans
- 400 g (14 oz) tin mixed beans, drained
- 225 g (8 oz) smoked sausage, sliced

Method

STEP 1

Fry the green pepper in the oil until softened. Add all the remaining ingredients and bring to the boil.

STEP 2

Cover and simmer for 20 minutes, until reduced and thickened.

STEP 3

Serve with crusty bread.