

Sausage and Lentil Casserole

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Put a spin on the classic banger and mash dinner and serve your sausages with this creamy, flavoursome lentil casserole instead. The flavours of onion, carrot and celery combine to create a delicious flavour base for the casserole, making this a fantastically hearty dish.

Ingredients:

8 butcher's pork sausages
410g can green lentils
4 tbsp. double cream
200ml hot vegetable stock
2 rashers bacon
1 tsp. dried mixed herbs
2 tbsp olive oil
1 onion
2 carrots
1 stick of celery

Directions:

1. Finely chop the carrots, onion and celery so that they are all of equal size and chop the bacon.
2. Cook the sausages under a hot grill for 15-20 minutes until cooked through. Meanwhile, get on with cooking the vegetables.
3. Heat the oil in a frying pan and fry the bacon for two minutes. Add the vegetables and cook for another eight minutes.
4. Pour in the stock and simmer for eight minutes or until the carrots are tender.
5. Drain the lentils and stir into the mixture, heat for a few minutes, then remove from the heat and stir in the double cream. Spoon over the sausages to serve.

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