

## Mexicano Sausages



 Serves 4

 Prep Time 10 minutes

 Cook Time 15-20 minutes



### Ingredients

- 1 pack sausages
- Rice to serve

#### *Mexican Black Beans and Tomato Base:*

- 1 onion, chopped
- 2 cloves garlic, crushed
- 1 tsp cumin seeds
- 1 tsp ground coriander
- 1 Tbsp **Wattie's Tomato Paste**
- 2 x 400g cans **Watties Mexican Style Tomatoes**
- 400g can **Wattie's Black Beans in Springwater**, drained

### Method

1. Grill sausages until they are cooked and either pour Mexican Tomatoes and Black Bean sauce over sausages or cut cooked sausages into pieces and add to Mexican Tomatoes and Black Bean sauce.

#### *Mexican Black Beans and Tomato Base:*

1. Heat a dash of oil in a saucepan. Add onion and garlic and cook over a low heat until onion is soft. Add cumin, coriander and tomato paste. Stir and continue cooking a further minute.
2. Pour over **Watties Mexican Style Tomatoes**. Add **Watties Black Beans** and chopped oregano. Stir and bring to

- 1 Tbsp chopped fresh oregano or 1 tsp dried
- 1 Tbsp chopped jalapeo peppers (optional)
- Handful fresh coriander leaves to garnish

the boil. Reduce heat. Simmer for 15-20 minutes until sauce is reduced by a third. Stir in jalapeo peppers if desired. Serve with rice and garnish with chopped fresh coriander.

### **Tips**

Great also served over grilled chicken, steak or fish.