

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

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 Tbsp **Wattie's Tomato Paste**
 - 2 x 400g cans **Wattie's Mexican Style Tomatoes**
 - 400g can **Wattie's Black Beans in Springwater**, drained
 - 1 Tbsp chopped fresh oregano or 1 tsp dried
 - 1 Tbsp chopped jalapeño peppers (optional)
 - Handful fresh coriander leaves to garnish
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 **Wattie's Mexican Style Tomatoes**. Add **Wattie's Black Beans** and chopped oregano. Stir and bring to the boil. Reduce heat. Simmer for 15-20 minutes until sauce is reduced by a third. Stir in jalapeño peppers if desired. Serve with rice and garnish with chopped fresh coriander.

TIPS

Great also served over grilled chicken, steak or fish.