



Winter Sausage & Bean Hotpot

Prep time: 10 mins
 Cook time: 30 mins
 Serves: 4



Ingredients

- 400g chipolata sausages
- 1 small leek, trimmed and sliced
- 400g pumpkin, seeds and skin removed, cut into 1-2cm cubes
- 300g kumara, peeled and cut into 1-2cm cubes
- 400g can **Wattie's Pesto Style Tomatoes**
- 2 Tbsp tomato paste
- 400g can **Wattie's Four Bean Mix in Springwater**, drained
- Handful fresh parsley leaves, chopped (optional)

Method

1. Heat a dash of oil in a lidded frying pan. Brown the sausages over a high heat. Remove from the pan and set aside.
2. Reduce the heat and add the sliced leek. Cook until beginning to soften. Add pumpkin and kumara. Return sausages to the pan. Pour over **Wattie's Pesto Style Tomatoes** and 1/2 can of water and stir in tomato paste. Bring sauce to the boil. Cover. Reduce heat and simmer for 20 minutes.
3. Add **Wattie's Four Bean Mix** and stir carefully into the sauce. Continue cooking for a further 10 minutes until sausages are cooked and beans are hot. Garnish with chopped parsley. Serve with your favourite green vegetables.