

## 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 Gregg's Whole Cumin Seeds
- 1 tsp Gregg's Ground Coriander
- 1 Tbsp Wattie's Tomato Paste

### 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

- 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

heat until onion is soft. Add **Gregg's Whole Cumin Seeds, Gregg's Ground 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.