

## Sausage and Potato Casserole

<p>1 packet sausages 2 potatoes 1 large onion 2 carrots mixed herbs and 1 tbsp flour 1 tin of tomatoes ½ pint water 1 stock cube Oil to fry vegetables Optional extras bay leaves, paprika, garlic</p>	<p>Wash, peel and chop the potatoes, and carrots. Peel the onion and chop. Heat the oil in a large casserole, add the onion, fry gently, then add the potatoes and carrots. Cover in oil.</p> <p>Add the sausages and all the other ingredients. Stir. Then transfer to the oven covered, cook for 45 minutes 180° or Gas 5. Check the potatoes are cooked through and soft, they should help to thicken the casserole. Serve with crusty bread and a green vegetable.</p> <p>This recipe can be made in a slow cooker follow the instructions for cooking times.</p>
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