

Vegan Sausage Casserole

Ingredients

- 4 Vegan sausages/tin of mixed beans
- ½ onion
- 75g mushrooms
- 1 can chopped tomatoes (400g)
- 2tsp tomato puree
- 1tsp mixed herbs
- Sm can baked beans

Method

- 1 Turn oven on 200oC No 6.
- 2 Place vegan sausages on a baking tray and cook in the oven for 15- 20 minutes until cooked.
- 3 Chop the onions and mushrooms and open cans.
- 4 Fry onions in a little oil until soft, add the mushrooms and cook for a 5 minutes.
- 5 Add the tomatoes, beans, tomato puree and herbs. Add the cooked vegan sausages
- 5 Simmer for 5 minutes.
- 6 Season to taste.

