

Mexican Style Sausage Casserole

- 700g mixed sausages (I used mini chorizo's and regular pork)
- 1 onion, sliced
- 1 courgette, sliced into long slithers
- 1/2 red pepper, sliced (I used tinned)
- 1 tin plum tomatoes (400ml)
- bunch of fresh coriander

Chilli paste

- 6 chipotle dried chillies, soaked in a little hot water
- 2 tbsp. tomato puree
- 1 tbsp. red wine vinegar
- 1/2 tbsp. cumin powder
- 1 tsp. smoked paprika
- 3 large cloves of garlic, peeled
- handful of fresh thyme leaves
- 1 tsp. sea salt
- 1 tsp. black pepper

Method:

- Make the chilli paste by blending all of the ingredients along with the water the chillies have been soaked in. I soak them for about 15 minutes. Set aside.
- Heat the oil in a large frying pan/shallow casserole dish and brown the sausages on all sides.
- Remove with a slotted spoon and set aside.
- Add the courgette to the pan and brown a little before adding the onions and peppers. Cook for a few minutes then add the chilli paste.
- Add a little water to the blender and shake to get all of the paste out, add to the pan and mix well.
- Add the tin of tomatoes, then refill the can with water and add to the pan.
- Place the sausages back into the pan and mix well.
- Place into the oven for 20-25 minutes, the sauce should reduce in this time a little and the sausage will brown on the top.
- Remove from the oven check for seasoning and sprinkle over the coriander.
- Serve with rice and sides such as guacamole, sour cream and cheese.