



# Sausage Pasta Pot

## ***INGREDIENTS***

- 1 tablespoon vegetable oil
- 500g thick sausages
- 1 onion
- 1 green pepper
- 300ml chicken stock (or 1 yellow foil Oxo cube)
- 1 tall tin of chopped tomatoes
- 125g dried pasta shapes
- Sprinkle of herbs

## **METHOD**

1. Cut the raw sausages into threes. Fry them gently in a wok or large frying pan until they are cooked through and brown on the outside.
2. Chop the onion and pepper, add to the sausages and continue to fry for a further 4 minutes.
3. Make up the stock in a large jug and tip in the tomatoes, stir.
4. Add stock and tomato mix to the sausages and veg in the pan, season and bring the mixture to the boil.
5. Add the pasta to the pan and stir well.
6. Cover and simmer for 15 minutes. Stir during the 15 minutes cooking time.
7. Transfer to your leak-proof tub; leave the lid loose to let out the condensation.