

Autumn Vegetable and Sausage Ratatouille

Serves 6 (or 4 with leftovers)

Perfect to feed a crowd or for batch cooking for the week, this recipe is incredibly versatile. Cook and enjoy as a sausage ratatouille served simply with a potato side dish and seasonal vegetables, then enjoy the leftovers the following day by slicing the remaining sausages into small rounds, stir back through the sauce and serve over pasta for a simple midweek meal for the family.

Preparation time: 5 minutes

Cooking time: 55 minutes

INGREDIENTS

12 good-quality sausages
Oil, for frying
1 large onion, roughly diced
1 large garlic clove, crushed
Sea salt
2 large carrots, roughly chopped
2 peppers, roughly chopped
2 small courgettes, roughly chopped
150g chestnut mushrooms
1 tablespoon smoked paprika
2 teaspoons sun-dried tomato purée
1 tablespoon dried mixed herbs
2 tablespoons balsamic vinegar
2 tins of chopped tomatoes, approximately 800g in total
Sea salt and cracked black pepper

To Serve

Small bunch of roughly chopped parsley

METHOD

Perfect for this is: Le Creuset 3-Ply Stainless Steel 28cm Sauteuse

1. Place the 3-ply Stainless Steel 28cm Sauteuse over a medium heat on the hob. Prick the sausages and place in the pan along with a dash of oil. Brown the sausages for 2 to 3 minutes. Set the sausages aside on a plate until later.
2. Add a little more oil to the pan and sauté the onion for 3 to 4 minutes until starting to soften and caramelise. Add the garlic along with a generous pinch of salt and continue to fry for a further minute.
3. Add the carrots, peppers and courgettes to the pan and continue to fry gently over a medium heat for 3 to 4 minutes before adding the paprika. Fry for a further minute stirring to ensure the spice doesn't burn. Then add the tomato purée, herbs and balsamic vinegar.

4. Tip in the tomatoes along with another 2½ cans of water and bring the pan up to a boil. Return the sausages to the pan, lower the heat and allow it to gently simmer for 40 to 45 minutes or until the sauce has thickened. Season to taste.

Cook's Notes

- Try swapping the smoked paprika for hot smoked paprika for an extra-spicy kick.
- This ratatouille makes great leftovers. Make this dish for 6 but then reserve 2 portions. Chop up the remaining 4 sausages into bite-size pieces and stir back through the ratatouille. Spoon over pasta for a super-quick midweek meal.

