

Sausage and Lentil Hot Pot

Ingredients

1tbsp cooking oil
60g bacon - diced
1 onion - chopped
1 carrot - diced
1 stick celery - diced
150g green lentils rinsed in cold water
500ml stock
2 sausages cut into chunks



Serve with boiled or mashed potatoes - 1 medium potato each.

Method:

1. Warm oil in the pan, add the diced bacon and cook until it colours.
2. Add the onion and stir until it softens a little.
3. Stir in the carrot and celery stirring until these soften.
4. Add the lentils and stock and stir to prevent sticking.
5. Now add the bay leaf and sausage chunks and bring to the boil.
6. Turn down the heat so that the liquid simmers and leave it for 30mins.
7. Check it from time to time.
8. Serve with a handful of chopped parsley and hot potatoes.