

Toulouse

SAUSAGE CASSOULET



INGREDIENTS

AVO Italian Tomato Sauce 1100g

Arthur Pipkins Toulouse Sausages 1200g

Tomatoes 300g

Red Pepper 300g

Haricot Beans 400g

Thyme

Parsley



METHOD

1. Either cut **Arthur Pipkins Toulouse** sausages into chunks or make meatballs out of the sausage meat.
2. Prepare **tomatoes** and **red pepper** by cutting into large pieces.
3. Add **haricot beans** and **Italian tomato sauce** and mix until evenly coated.
4. Add fresh **parsley** and **thyme** to finish.



SERVING SUGGESTION

1. Serve with buttery mash, crusty bread or a green salad.



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



BUTTERY MASH

AVO Italian Tomato Sauce is a rounded, rich tomato and herb sauce with excellent visual appeal.

The Arthur Pipkins Sausage meat brings garlic, parsley, thyme and sage. This delicious blend has all the herbs and spices you would expect from the French classic!