

# Easy Slowcooker Pork Sausage Casserole

## Recipe from Neudorf Black

An easy, hearty meal with satisfying flavours that everyone will enjoy.

Prep time: 10 min  
Cook time: 4 hours Min  
Serves: 4

## Method

1. It is not necessary to brown the sausages but it is easy to do in a fry pan with a bit of oil while prepping the onion and apple.
2. Cut the sausages into 5 - 6 pieces and add to the slow cooker.
3. Add all the ingredients - except the peas - to the slow cooker.
4. Stir well and cook on high for 4 hours, or low for 6-8 hours.
5. Stir through 2 cups of frozen peas 15 minutes before serving.

Note: Delicious served with mashed potato or mashed kumara.

## Ingredients

- 5-6 Pirongia Pork sausages
- 1 onion
- 1 apple, cored and cubed
- 1 cup beef stock
- 1 tin of chopped tomatoes, 400gm
- ¼ cup fruit chutney
- 1 tbsp Neudorf Black Garlic Essence
- ¼ tsp Neudorf Black Garlic Sea Salt
- 2 cups frozen peas
- ½ tsp ground coriander
- ¼ tsp cumin
- ¼ tsp allspice



"Pop the cooker on in the morning & come home to the most comforting wholesome meal that'll warm up the soul."