

# SMOKED WELSH DRAGON SAUSAGE CASSOULET

*A fabulously simple winter warmer - Serves 4-6*

## Ingredients

- 500g [Smoked Welsh Dragon Sausages](#), sliced diagonally
- 140g [Chorizo](#), sliced or cut into chunks
- 4 rashers [Smoked Streaky Bacon](#) or slices of [Air Dried Ham](#), chopped
- 1l chicken stock
- 1 clove garlic, chopped
- 1 red onion, coarsely chopped
- 1 red pepper, thickly sliced
- 1 green pepper, thickly sliced
- 1 tin chopped tomatoes / passata
- 1 small glass [white wine](#)
- 1 tin flageolet, butter or chilli beans &/ or cupful of cooked green lentils
- Cherry Tomatoes, halved & oven roasted in Olive Oil
- Chilli, chopped (optional)
- [Fino Olive Oil](#)
- Selection fresh herb – thyme & chives, chopped
- [Halen Môn Sea Salt](#)
- Bay leaf



Fry the onion, garlic, chilli & [Smoked Bacon](#) and [Smoked Welsh Dragon Sausage](#) in a little [Fino Olive Oil](#).

When the onions are soft and [Smoked Streaky Bacon](#) and [Smoked Welsh Dragon Sausages](#) are beginning to colour, add peppers and [Chorizo](#) when sizzling add the stock, [wine](#), tomatoes bay leaf and most of the chopped herbs. Season with [Halen Môn Sea Salt](#) and black pepper and simmer for 20 – 30 minutes.



Check the seasoning and add the beans and/ or lentils. Garnish with the remaining herbs and roasted cherry tomatoes.

Serve piping hot with slices of [Sourdough bread](#) – enjoy!