



Sausage Casserole with spiced red cabbage

1 tablespoon rapeseed oil
1 red onion, sliced
a handful of red cabbage sliced,
1 tablespoon tomato puree
 $\frac{1}{4}$ teaspoon cinnamon
a pack of cranberry and chestnut sausages
100ml cider or apple juice
a handful of cranberries fresh or frozen

Place the red cabbage in a pan with a small amount of water, cook for five minutes until soft and the water has absorbed.

Add the oil to the pan along with the red onion, cook until the onion is starting to caramelise. Next stir in the tomato puree and cinnamon and cook for a couple of minutes. Add the sausages and cranberries along with the cider or juice

Reduce the heat and simmer for ten minutes. Add more liquid as required.

Thanks to vegan cook 'Our Lizzy' for the recipe www.ourlizzy.com