



Vegan Sausage Shakshuka

Serves: 2

Calories per serving: 487

Ingredients:

6 Quorn Brilliant Bangers
Red Onion, finely diced
1 tbsp olive oil
10 cherry tomatoes, halved
1 green chilli, finely sliced
1 red chilli, finely sliced
1 garlic clove, minced
1 tsp chipotle Paste
400g tinned mixed beans, drained and rinsed
Handful of fresh coriander, roughly chopped
4 tbsp vegan yoghurt or crème fraîche
400g tinned chopped tomatoes

Method:

1. Heat a drizzle of oil in a deep frying pan over a medium heat. Fry the Quorn Brilliant Bangers along with the onion, garlic and chillies until soft and caramelised.
2. Add the chipotle pasta and cook out for a few minutes before adding the cherry tomatoes, mixed beans and the tin of chopped tomatoes. Simmer for 5 minutes until thickened, season to taste.

3. Remove from heat - garnish with dollops of the vegan yoghurt and coriander. Serve with fresh sourdough to mop up the sauce.