

## CHA CHA SAUSAGE CHILLI



Serves: 4  
Cooking time: About 30 minutes

### INGREDIENTS:

450g	(1lb)	Pork chipolata sausages
1 x 15mlsp	(1tbsp)	Oil
1		Onion, chopped
1-2		Red chillies, seeds removed and finely chopped
		Seasoning
1 x 5mlsp	(1tsp)	Cumin
1		Red pepper, seeds removed and cut into chunks
1		Orange pepper, seeds removed and cut into chunks
1 (approx 400g)		Can chopped tomatoes
1 (approx 400g)		Can red kidney beans, drained and rinsed
125ml	(¼pt)	Passatta – sieved tomato

### METHOD:

Heat the oil in a large pan. Add onion, chillies, seasoning and cumin, cook for 2-3 minutes.

Add the peppers and sausages, and brown lightly on all sides.

Add can of tomatoes, red kidney beans and passatta, stir well. Bring to the boil, turn down to simmer and cover with a lid.

Gently simmer for about 30 minutes.

Serve with rice, guacamole and Mexican snacks.