

Less than 45 minutes

Serves 4

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Ingredients:

- Glug olive oil
- 1 packet (about 500g) PnP pork sausages
- 1 onion, sliced
- 2 cloves garlic, chopped
- 1 can (400g) chopped tomatoes
- 2 Tbsp (30ml) tomato paste
- ¼ cup (60ml) white wine (optional)
- 1 large sprig fresh thyme, leaves picked (dried works well too)
- 2 cans (400g each) chickpeas, drained
- 1 bunch kale, stalks and ribs removed
- Salt and milled pepper
- Basil leaves, for serving (optional)

Method:

1. Preheat oven to 180°C.
2. Heat oil in a pan and brown sausages all over.
3. Remove and set aside.
4. Add onion and garlic to pan and sauté until soft.
5. Tip onion and garlic mixture into a casserole dish and stir in tomatoes, tomato paste, wine (if using), thyme, chickpeas and kale. Season.
6. Nestle sausages in mixture and bake for 35 minutes.
7. Serve scattered with basil, if using.