Less than 45 minutes Serves 4 Share with friends Share on facebook

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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
- $\frac{1}{4}$ 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.