**Slow cooker sausage casserole**

**This sausage casserole slow cooker recipe is so simple to make, and even tastier to eat. Serve with mash and some green veg if you like.**

Makes: 4 servings

* 8 good quality pork sausages
* 1 tbsp. olive oil
* 2 red onions, sliced
* 2 tbsp. plain flour
* 3 parsnips, peeled and cut into batons
* 2 garlic cloves, crushed
* 400 ml (14 fl oz) beef stock
* 3 tbsp. Branston pickle
1. Heat half the oil in a large pan on medium-high heat and brown the sausages, about 10 minutes. Tip into slow cooker.
2. Add the remaining oil, lower the heat to medium and cook the onion until soft, about 10 minutes, increasing the heat for the last 3 minutes to caramelise. Stir in the flour and cook for 1min more then pour in the stock and stir to mix. Add to slow cooker.
3. Add parsnip, garlic and pickle to the slow cooker and stir everything together to combine. Cover with lid and cook on high for 4 hours.
4. Season to taste and serve with mashed potato and steamed broccoli.