

CLASSIC CURRIED SAUSAGES

INGREDIENTS

- 8 BBQ sausages
- 2 tbsp oil
- 1 large onion, sliced
- 1/2 tbsp [Keens Curry](#)
- 2 tbsp plain flour
- 2 cups chicken stock
- 1 cup frozen peas
- 2 tbsp cream



METHOD

1. Place sausages into a pot of boiling water and simmer for five minutes. Let cool, de-skin and slice into 5cm pieces. Heat oil in a large frying pan and fry onions for 3 minutes.
2. Add in the KEEN'S Traditional Curry Powder, fry for a further 2 minutes then mix through the flour. Pour in the stock and return the sausages to the pan.
3. Bring to the boil stirring and simmer for 15-20 minutes. Add the peas and cream five minutes before serving. Serve with rice or mashed potato.