

**POT LUCK**  
**Vegetable and Sausage Pasta**



Ingredients:

1 carrot  
2 sticks celery  
1 onion  
2 sausages  
1 tin chopped tomatoes  
1 tsp Balsamic vinegar  
Oil for frying  
150 grams Pasta (or more if you're hungry!)

Method :

1. Scrub the carrot and celery and grate them into a bowl.
2. Peel and chop the onion finely.
3. Next skin the sausages and mix with the celery and carrot – use a fork or fingertips.
4. Heat oil and soften the onions.
5. Now add the sausage and vegetable mixture – keep stirring to prevent sticking.
6. Cook the sausage meat mix for about 5 minutes then add the tomatoes and a little of the balsamic vinegar.
7. Stir and simmer till tender.
8. Meanwhile bring pan of water to the boil and cook the pasta.
9. Check mixture for flavour -add extra vinegar if necessary.