

# Malagasy Beans and Sausage

**Season:** Summer

**Type:** Madagascan Main

**Difficulty:** 

**Serves:** 6

**Fresh from the garden:** onion, ginger, garlic, tomatoes, beans

Equipment:	Ingredients:
Saucepan Chopping boards and mats Measuring cups and spoons Wooden spoon	2 Tblsp olive oil ½ red onion, chopped ½ tsp. ginger 4 garlic cloves, minced Salt & black pepper to taste 1 can diced tomatoes 2 tins of beans 500g sausage, sliced 1 cup water

**Method:**

- Heat the olive oil in a large saucepan over medium heat.
- Add onion and sauté for about five minutes, or until onions are soft and translucent.
- Stir in ginger, garlic, salt and black pepper.
- Add the tomatoes.
- Lower heat and simmer mixture for about ten minutes, stirring occasionally.
- Add beans and sausage slices.
- Stir in water to thin sauce.
- Simmer for about fifteen to twenty minutes, or until sauce has reduced and thickened, beans are heated through and sausage is fully cooked.