

# Hearty Hot Pot with Butter Beans

Linda McCartney

Feeds 6

## Ingredients

450g Linda McCartney vegetarian burgers cooked and cubed  
3 medium onions, sliced thinly  
450g potatoes, peeled and sliced thinly  
200g broccoli chopped  
250g drained butter or kidney beans, drained (or equivalent cooked dried)  
1 tbs chopped fresh parsley or 2 tsp mixed dried herbs  
butter cut into small cubes to scatter on top of potato  
Sea salt and freshly ground black pepper to taste  
1 litre vegetable stock

## Method

This meal fills the kitchen with wonderful appetising smells.

Layer the burger chunks, onions, potatoes and butter beans in casserole dish. Season as you go with the herbs, lots of pepper, and a little salt. Pour enough stock into the casserole just to cover the top layer.

Cover the casserole with a lid and cook in a preheated 200 degree C oven for 30 minutes. Turn the temperature down to 160 degree C and cook for another 30 minutes. Take lid off for last 15 minutes of cooking and scatter small cubes of butter or margarine on top of potatoes and cook till golden on top.

