



## BEEF MEATBALL CASSOULET



*a Masterclass  
in Meat...*

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# BEEF MEATBALL CASSOULET

## Consumer Shopping List

16 meatballs (approximately 500g)  
220g diced Chorizo (Optional Spanish Twist)  
2 Peppers, chopped, 1 Red Onion, diced  
1 tin Haricot Beans, 1 Tin Tomatoes (400g), 200ml Water

## Consumer Method

Add the peppers, red onion and drained haricot beans  
in the slow cooker pot.

Blend the Cassoulet Sauce Sachet with the water and add to  
the slow cooker pot along with the tinned tomatoes, stirring  
thoroughly.

Now add the meatballs to the slow cooker pot.

Cover and cook for 4 hours on HIGH or 8 hours on LOW or  
until the meat is tender and cooked through (keep covered  
during cooking, cooking times may vary between models)

Remove the lid and stand for 5 minutes before serving.

## Serving Suggestion

Serve in a scooped out loaf of crusty bread with a side helping  
of tender steamed green vegetables.

Ask your butcher about next months delicious meal.



## About the Q Guild

We represent the highest quality butchers and independent  
meat retailers in the UK. Our 116 members from Inverness  
to Cornwall, serve £3 million worth of outstanding meat and  
related products to over a quarter of a million discerning UK  
consumers every week.

Our quality butchers are award winning, leading experts in  
their field. Quality, passion and craft skills run through their  
veins. The Q Guild brand is a seal of excellence.

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