



SPICY TOMATO & BEAN GRATIN

Prep. time 15 minutes | Cooking time 30 minutes | Serves 4

Warming and hearty, this gluten and dairy-free vegan recipe is ideal as the colder nights herald the start of winter.

Ingredients

- 1 tablespoon olive oil
- 1 large red onion, chopped
- 2 cloves garlic, crushed
- 2 red peppers, chopped
- 1 small chilli (of choice), diced
- 2 teaspoons paprika
- 2 tablespoons sun-dried tomato paste
- 2 teaspoons dried Italian herbs
- 2 x cans chopped tomatoes
- 1 x can cannellini beans, drained
- A few sun-dried tomatoes, sliced
- Fresh parsley, chopped

For the topping

- 2-3 slices of bread of choice
- Herbs, salt and pepper
- 50g [Bute Island Gouda Style Sheese](#), grated



Cooking Method

1. Heat the oil in a large pan, add the onion and garlic and cook for 5 minutes.
2. Add the peppers, chilli, paprika, sun-dried tomato paste and Italian herbs and continue cooking for 5-10 minutes until softened.
3. Add the chopped tomatoes, beans and sun-dried tomatoes and simmer for 15 minutes, adding the parsley in towards the end of cooking.
4. Meanwhile preheat the grill and add the bread and herbs to a blender. Whiz up to form breadcrumbs.
5. Transfer the tomato bean mixture to an ovenproof dish then scatter over the breadcrumbs, then the Sheese. Place under the grill for 3-4 minutes until bubbling and golden, serve up and enjoy!