



Slow Cooker Creamy Vegetable and Cannellini Casserole

Serves 4

Ingredients:

- 1tbsp olive oil
- 1 onion, chopped
- 2 garlic cloves, crushed
- 2 stalks celery, sliced
- 2 carrots, peeled and chopped
- 1 butternut squash, peeled, seeded and chopped
- 170g baby potatoes
- 225g cauliflower florets
- 1 tin cannellini beans
- 1 tin chopped tomatoes
- 1tbsp dried thyme
- 1tbsp paprika
- 1tbsp flour
- salt and freshly ground pepper
- 3tbsp double cream
- parsley

Method:

1. Heat the oil and add onion and garlic
2. Cook for about 5 minutes, until softened
3. Add the celery and cook for 3 more minutes
4. Transfer to the slow cooker
5. Add all the remaining ingredients except the cream and parsley
6. Cook on low for 6-8 hours
7. Just before serving, stir in 3 tablespoons double cream and sprinkle with freshly chopped parsley

