

Boston Baked Beans

<p>Ingredients</p> <ul style="list-style-type: none">• 2 teaspoons olive oil• 1 medium brown onion, chopped• 4 middle bacon rashers, trimmed, cut into 3cm pieces• 1 large garlic clove, crushed• 1 teaspoon smoked paprika• 2 tablespoons brown sugar• 2 tablespoons tomato paste• 1/3 cup golden syrup• 1 tablespoon worcestershire sauce• 2 x 400g cans borlotti beans, drained, rinsed• 2 x 400g cans diced tomatoes	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• measuring cups & spoons• deep saucepan
<p>What to do</p> <ol style="list-style-type: none">1. Preheat oven to 200°C/180°C fan-forced. Heat oil in a deep saucepan over medium heat. Cook onion, stirring, for 3 minutes or until softened.2. Add bacon and garlic. Cook, stirring, for 3 to 5 minutes or until bacon has browned.3. Add paprika. Cook, stirring, for 1 minute or until fragrant. Add sugar, tomato paste, golden syrup and worcestershire sauce. Cook, stirring, for 3 minutes or until combined. Stir in beans and tomato. Bring to the boil.4. Bake for 20 minutes or until sauce has thickened and beans are heated through. Serve.	