



## IN THE KITCHEN

# Sausage and leek mash pie

### Ingredients:

- 4 large potatoes (peeled and cut into 3cm chunks)
- 2 tablespoons of oil
- 6 sausages (pork or vegetarian)
- 1 tablespoon of flour
- 450ml chicken gravy
- 2 handfuls of any vegetables you wish to add (e.g. diced carrots or peas)
- 3 leeks (finely sliced)
- ½ tablespoon of wholegrain mustard
- 2-3 tablespoons of milk
- 50g of smoked or ordinary cheddar cheese (grated)

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## **You'll also need:**

- 2 saucepans
- A potato masher
- A sieve/strainer
- A frying pan
- A casserole or ovenproof dish

## **Method:**

- Boil the potatoes until tender. Drain and leave to steam dry
- Heat 1 tablespoon of oil in a pan. Pinch the sausages out of their skins into large pieces, directly into the pan and fry over a medium heat for 7-8 minutes or until golden brown
- Add the flour and stir everything together, cooking for 1 minute
- Pour in the gravy and 100-200ml of water (depending on how thick you like your gravy)
- Bring to a simmer
- Add any vegetables you wish to add and cook for 5 minutes
- Remove from the heat and pour the mixture into a casserole dish
- Meanwhile, in a separate pan, add the remaining 1 tablespoon of oil, then the leeks and fry for 5-10 minutes until tender
- Add a small splash of water to help them cook
- Heat your grill to its highest setting
- Mash the potatoes until smooth
- Stir through the leeks, mustard and milk and season
- Spoon and swirl the mash on top of the sausage mixture, then scatter over the grated cheese
- Grill for 3-5 minutes or until golden and bubbling