

Caramelised Onion & Sausage Casserole, Mashed Potatoes

Ingredients



- 8 sausages, sliced
- 4 carrots, sliced
- 2 onions, sliced
- 1 tin chopped tomatoes
- 2 tbsp garlic granules
 - 2 tsp paprika
- 200ml beef stock
 - 1kg potatoes
 - 2 tbsp butter
 - 50ml milk

Method

- 1.** Add your onions and sausage chunks into a pot and fry gently until sausages are browned.
- 2.** Sprinkle garlic and paprika on top and stir through.
- 3.** Add tinned tomatoes and beef stock and stir through.
- 4.** Add diced carrots and bring the mix to the boil.
- 5.** Reduce heat, cover and cook for 25-30 minutes.
- 6.** Meanwhile peel and boil the potatoes.
- 7.** Once soft mash with the butter and milk.