

Creamy Sausage & Leek Bake

Ingredients



- 6 sausages
- 2 leeks, chopped
- 60g cream cheese (I've used garlic and herb)
 - 2 cloves garlic, chopped
- 100g grated mature cheddar
 - 2 tbsp breadcrumbs
 - 50g butter
- 100ml vegetable stock
 - 1 tsp mustard
- 1 pinch salt and pepper
 - 500g potatoes
 - 3 tbsp oil
- 250g mixed veg

Method

1. Par boil the potatoes for 10 minutes.
 2. Heat 2 tbsp of oil in the tray until smoking hot. This should take around 5 minutes.
 3. Add the drained par boiled potatoes and put in the oven for 35 minutes.
 4. Add half tbsp of the oil and half of the butter to a frying pan along with the leeks and garlic and fry on a low heat until soft, then set aside. This should take around 5 minutes.
 5. Use the remaining oil and butter and fry the sausages for 5 mins until they have some colour.
 6. Remove the sausages from the heat and slice them into chunks. Pour the oil out of the pan but don't wash the pan.
 7. Put the sausages back on the heat and add the stock and simmer for 10 minutes. This will deglaze the pan so you keep all of the flavour.
 8. Add the leeks and stir through.
 9. Add half the grated cheese, cream cheese and mustard and stir to combine everything.
 10. Season with salt and pepper.
 11. Remove from the heat and cover with the remaining cheese and the breadcrumbs.
 12. Place under the grill for 3 - 4 minutes until the cheese is melted and golden brown.
 13. Serve with roast potatoes and mixed veg.
- Tip:** If you need to loosen up the sauce then add more stock or a spot of milk.