

Sausage & Mashed Potato Pie

Ingredients



- 1 tbsp oil
- 6 sausages
- 750ml beef stock
- 4 medium onions, peeled & sliced into strips
 - 200g mixed veg
 - 4 tbsp plain flour
 - 3 tbsp butter
- 2 tbsp Worcestershire sauce
 - 1/2 tsp dried thyme
- Salt and black pepper, to taste
- 1.5kg potatoes, peeled & diced
 - 50g cheese, grated
 - 125ml milk
 - 1 heaped tbsp mustard
- Salt and black pepper, to taste

Method

1. Add potato chunks to a large pot of salted water and bring to a boil. Cook until knife tender, then drain in a colander and sit to steam dry until needed.
2. Meanwhile, in a large pan over medium heat add a drizzle of oil and add your sausages. Fry until nice and golden and cooked all the way through. Remove from the pan and leave the fat. Slice sausages into chunks of 3-4 when ready.
3. Add in the onions and keep on a medium heat until they begin to brown. Lower heat and slowly cook the onions until they're nice and golden, stirring occasionally so they don't stick to the pan. Season with salt and pepper.
4. Melt in 3 tbsp butter and bring heat back up to medium. Stir in the flour until a paste forms. Very gradually begin adding in the beef stock, stirring as you go to ensure no lumps form.
5. Add the Worcestershire sauce, thyme and salt & pepper to taste.
6. Add in the mixed veg and simmer for 5 minutes.
7. Then stir in your sausages (that have been diced into 3 or 4 chunks). Pour into your baking dish and allow to rest so a 'skin' forms over top.
8. Mash your potatoes with the butter and milk. Stir in your cheese, mustard, and seasoning.
9. Scoop by scoop, add the mash to the sausages. I recommend working from the outside in and don't push down too hard or the gravy layer will become uneven. Use a fork to rough the top.
10. Pop in the oven at 200C / 390F for 20 minutes, or until nice and golden on top. Allow to rest (important for it to keep shape) then serve up and enjoy!