

# Creamy Sausage And Leek Bake



## Ingredients

- 6 sausages
- 2 leeks, chopped
- 50g cream cheese
- 2 tsp chopped garlic
- 100g grated mature cheddar
  - 2 tbsp breadcrumbs
  - 1 tbsp chopped chives
    - 1 tbsp oil
    - 50g butter
- 100ml vegetable stock

## Methods

- 1.** Add half the oil and butter to a frying pan along with the leeks and garlic and fry on a low heat for 5 minutes until soft then remove from the pan and set aside.
- 2.** Use the remaining oil and butter and fry the sausages for 5 minutes until they have some colour.
- 3.** Remove sausages from the heat and slice into chunks.
- 4.** Put back on the heat and add the stock and simmer for 10 minutes - this will deglaze the pan so you keep all the taste.
- 5.** Add the leeks and stir well. Add half the grated cheese, cream cheese, chives and stir to combine everything.
- 6.** Remove from the heat and cover with the remaining cheese and the breadcrumbs.
- 7.** Place under the grill for 3-4 minutes until the cheese is melted and golden brown.