

Sausage Pie, Mashed Potatoes, Gravy & Mixed Veg



Ingredients

- 1 tbsp oil
- 1 packet shortcrust pastry
- 1 packet puff pastry
- 8 sausages, de-skinned
- 1 onion, diced
- 1 packet stuffing mix
- 1 tsp each salt and pepper
- 1 beaten egg
- 4 tbsp gravy granules
- 200g frozen mixed veg

For the mashed potatoes:

- 750g potatoes
- 2 tbsp butter
- 2 tbsp milk

Methods

1. Heat the oil in a frying pan.
2. Sauté the onions until starting to soften.
3. Cook for a further 10 minutes.
4. Put into a large bowl to cool.
5. Heat the oven to 180C.
6. Roll out the shortcrust pastry. Use it to line a greased pie dish.
7. Make up the stuffing mix as per the pack instructions.
8. Mix the sausage meat in with the onion mix and stuffing mix and season with salt and pepper.
9. Put the sausage meat mixture in the pastry base.
10. Roll out the puff pastry and top the pie.
11. Crimp to seal the edges and brush with the beaten egg.
12. Cook for about 45 minutes or until golden brown on top. If the pastry starts to brown too quickly, pop some foil over it.
13. Make up the gravy as per the pack instructions.
14. Cook the frozen mixed veg as per the pack instructions.
15. Serve with the mashed potatoes.

For the mashed potatoes:

1. Peel, dice and boil the potatoes for around 20 minutes.
2. Once soft, drain and return to the pot.
3. Mash with the butter and milk until smooth.