

Sunday - Dinner

Sausage & Mash Pie



Ingredients

- 1 tbsp oil
- 6 sausages
- 4 medium onions, peeled & sliced into strips
- 750ml water
- 4 tbsp gravy granules
- Salt & black pepper, to taste
- 200g mixed veg
- 1kg potatoes, peeled & diced

Methods

1. Boil potato chunks in salted water until knife tender, then drain and set aside to steam dry.
2. Fry sausages in a pan until golden and cooked through. Remove from the pan and slice into 3-4 chunks.
3. In the same pan, cook onions until brown and golden on medium heat, seasoning with salt and pepper.
4. Add water to the pot and bring to a simmer. Add mixed vegetables and cook for 5 minutes.
5. Sprinkle in gravy granules and cook until thickened.
6. Stir in the sliced sausages and transfer the mixture to a baking dish. Allow it to rest.
7. Mash the potatoes and season.
8. Spoon the mashed potatoes over the sausages, working from the outside in, without pushing down too hard. Use a fork to create a rough top.
9. Bake at 200°C/390F for 20 minutes or until golden on top. Let it rest and then serve.