

# Sausage and Mash Pie

**Prep Time: 35 minutes**

**Cook: 30 minutes**

**Serves: 4**

## Ingredients

1kg potato cut into even chunks

25g butter

4 tbsp milk

85g Red Leicester or cheddar, finely diced

1 tbsp sunflower oil

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1 large onion chopped

8 large meaty pork & leek sausages, removed from their skins

175ml chicken stock

2 tomatoes each cut into 6 wedges

veg of your choice or baked beans, to serve

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#### Method

Heat oven to 200C/180C fan/gas 6. Boil the potatoes for 20 mins, then drain and mash with the butter, milk and seasoning. Stir in the Red Leicester or cheddar.

Meanwhile, heat the oil in a non-stick pan and fry the onion, stirring frequently, for 5 mins until softened. Add the sausages and break them up with a wooden spoon until you get a texture similar to chunky mince. Pour in the stock and simmer for 8 mins.

Spoon the sausage mixture into 4 individual pie dishes. Top with the cheesy mash. You can freeze the pies for up to 2 months. Simply thaw in the fridge before baking. Bake for 25-30 mins until starting to turn golden. Top with the tomato wedges and serve with your child's favourite veg or baked beans.