

Sausage and Mash pies

Serves 4

Ingredients

1 kg potato, peeled and cut into even chunks
25g butter
4 Tbsp milk
85g cheddar, grated or finely diced
1 Tbsp vegetable oil
1 large onion, chopped
8 large beef or chicken sausage with herbs, removed from their skins
175ml chicken stock
2 tomatoes, cut into 6 wedges each
Vegetables of your choice, or baked beans, to serve

Method

1. Heat oven to 200°C/180°C fan/Gas 6. Boil potatoes for 20 minutes, drain, and mash with butter, milk and seasoning. Stir in the cheese.
2. Meanwhile, heat oil in a non-stick pan and fry the onion, stirring frequently for 5 minutes until softened. Add the sausages and break up with wooden spoon until you get the texture of chunky mince. Pour in stock and simmer for 8 minutes.
3. Spoon sausage mixture into 4 individual pie dishes. Top with the cheesy mash. At this point, the dish can be cooled and frozen for up to 2 months. Simply thaw in fridge before baking.
4. To cook, bake for 20-25 minutes until starting to turn golden. If preferred, sprinkle with extra cheddar before baking. Serve with tomato wedges and favourite vegetables such as peas, mixed vegetables, or baked beans.