

# Dinner

## RECIPE CARD

### Sausage and Leek Mash Pie (serves 4)

#### RECIPE NAME

Dinner

#### MEAL TIME

5 minutes

#### PREP TIME

40 minutes

#### TIME TO COOK

Perfect with your favourite gravy!

#### NOTES

Approx. 591 kcal per serving

#### CALORIES

## INGREDIENTS

- ★ 4 large Potatoes, *peeled and cut into 3cm chunks*
- ★ 2 tbsp Oil
- ★ 6 Pork Sausages
- ★ 1 tbsp Plain Flour
- ★ 450ml fresh Chicken Gravy
- ★ 150g Kale, shredded
- ★ 3 leeks, finely sliced
- ★ ½ tbsp Wholegrain Mustard
- ★ 2-3 tbsp whole milk
- ★ 50g smoked or ordinary Cheddar Cheese, *grated*

## METHOD



Boil the potatoes for 12 minutes or until tender. Drain and leave to steam dry. Heat 1 tbsp oil in a shallow casserole or deep skillet (20-25cm).



Pinch the sausages out of their skins and cut into large pieces. Pop directly into the pan, and fry over a medium heat for 7-8 minutes or until golden brown.



After this, add in the flour and stir everything together, cooking for 1 minute. Pour in the gravy and 100-200ml water (*depending on how thick you like your gravy*), bring to a simmer, adding in the kale and cooking for 5 minutes. Remove from the heat.



Meanwhile, in a separate pan, drizzle in the remaining 1 tbsp oil, then fry the leeks for 5-10 minutes until tender. Splash a small amount of water to help them cook. Heat your grill to its highest setting.



Mash the potatoes until smooth. Stir through the leeks, mustard and milk before seasoning. Spoon and swirl the mash on top of the sausage mixture and scatter over the grated cheese. Grill for 3-5 mins or until golden and bubbling! Enjoy!