sausage and leek mash pie

Ingredients

4 large potatoes – peeled and cut into small chunks

2 tbsp oil

6 sausages of your choice

1 tbsp plain flour

450 ml of gravy (chicken preferably)

3 leeks – finely slices

½ tbsp mustard

2 tbsp whole milk

50g cheddar – grated

Credit – bbc good food

Serves 4-6 | Prep Time: 30 mins | Cook Time: 40 mins

# Method

1. Boil the potatoes for 12 minutes or until tender. Drain off the water and leave to stream-dry.
2. Heat 1tbsp of oil in a shallow casserole dish. Pinch the sausages out of their skins into large pieces directly into the pan and fry over a medium heat for 7-8 minutes or until golden brown.
3. Add the flour and stir together, cooking for 1 minute.
4. Pour in the gravy and 100-200ml of water (depending on how thick you like your gravy) and bring to a simmer. Cook for 5 minutes then remove from the heat.
5. In a separate pan, add the remaining 1 tbsp of oil, then add the leeks and fry for 5-10 mins until tender. Add a splash of water to help them cook if necessary.
6. Turn on your grill to the highest setting.
7. Mash the potatoes until smooth.
8. Add the mustard and milk to the leek mixture and pour into the sausages in the casserole dish – season with salt and pepper if you wish.
9. Spoon and swirl the mash on top of the mixture and then scatter with the grated cheese and grill for 3-5 minutes or until golden and bubbling.