

# Sausage & Potato Pie

## Ingredients

- 600g Pork Link Sausages
- 100g diced frozen onion
- 150g diced carrot (2 medium)
- 100g Diced Turnip
- 1 powdered Sausage Casserole Sauce
- 1 litre Boiling Water
- Knob of butter
- 1Kg of potato
- 50g Peas

## Options

- You can vary the vegetables such as substitute sweetcorn for the turnip
- Can be made with diced lorne sausage instead of link sausage.

## Equipment

- Sharp knife
- Measuring Jug
- Baking Tray
- Large Saucepan
- Spatula
- Whisk

## Preparation

- Get the ingredients and equipment to hand
- Slice the sausage into bite-size pieces
- Dice the onion, but it is much easier to use frozen diced onion
- Peel and dice the carrot & turnip
- Peel and slice the potato and get it on to boil

You may find the notes for preparing mashed potato useful.

## Method

Add a knob of butter to the large saucepan and add the diced sausage over a medium heat.

Use the spatula to keep them moving until the sausage is browned on all sides.

Add the onion and continue to stir until the onion is softened – approximately another 5 minutes.

Add the boiling water, carrot and turnip to the pot. Return to the boil and simmer for 20 minutes. Do not add the peas at this stage.

You may need to top-up with water but only just enough to cover the ingredients. You do not want too much water remaining after the cooking is done.

Meanwhile, pop the sliced potato in another pot and cover with water and add a little salt.

Boil the potato until soft. Check out the technique for making mashed potato.

Set the potato aside.

Empty the sauce packet into a measuring jug and add a little water. Ignore the instructions on the packet! Give it a good mix with a whisk or fork, until the powder is incorporated into a loose paste.

Add the sauce and the peas to the saucepan then return to the boil and simmer for 5 minutes.

Remove from the heat and allow to cool for 5 minutes.



## Portions

Number of portions	5
Final Portion Size	225g Sausage 140g Potato
Storage Container	Small Foil Tray

## Storage

This can be served fresh but also ideal for freezing in small foil containers for individual portions.

Add 225g of sausage & veg to the bottom of a small foil tray. This is about 1¼ ladles.

Gently press the mix to the corners and the bottom of the tray and top with the mashed potato. See Technique below for more information.

Allow to cool before freezing

## Heating & Serving

Not Suitable for microwave or stove-top heating.



30 Mins

*Adjust times if heating from frozen.*

Remove the lid and place on a baking tray and pop in the oven at 180°.

Be sure the meal is piping hot throughout before serving.

To serve on a pre-heated plate, fold back the sides of the foil tray and transfer the meal to the plate with a fish slice.

Can be eaten directly from the foil tray.

**Once defrosted, consume within 24 hours.  
Do not refreeze.**

## Techniques & Principles

Some of the basic techniques and principles are detailed elsewhere as, once you know them, you will have little need to refer back to them.

It reduces the clutter in the recipe sheet!

- Dicing and Slicing Onions
- Making Mashed Potato
- Dicing and Slicing Carrots

Note that this recipe depends on the quality on the sausage. Don't cheapskate on them!

## Topping With Mashed Potato

Add two ice-cream scoops of mashed potato to the top and use two forks to spread it over the meat. Keep the potato below the lower rim of the foil tray so we can fit the lid.

