

Sausage and Leek Casserole with Chive Mash

Ingredients

3 tbsp olive oil
8 pork sausages
1 Spanish onion sliced
200g sliced leeks
4 cloves garlic sliced
2 sticks celery sliced
Small bunch of sage leaves, picked
200ml white wine
400ml passata
400ml chicken
2 bay leaves
Salt and cracked black pepper
Small bunch flat leaf parsley, chopped

For the mash...

800g potatoes peeled and cut into 4
100g butter
300ml full fat milk
Salt and cracked white pepper
1 bunch of chives finely chopped

Serves 4

Prep 10 minutes / Cook 30 minutes

Cost £6.00 (for four)



Method

1. Preheat oven to 180°C / 350°F
2. Fry the sausages in a casserole dish until golden brown, remove with a slotted spoon. You may need to do this in two batches
3. Add the onions, leeks, garlic, celery and sage and cook until the mix starts to brown slightly
4. Add the wine, stock, passata and bay leaves and then season with salt and pepper
5. Add the sausages back in
6. Put the lid on and cook in the oven for 20 minutes
7. Meanwhile, place your potatoes in a medium sized pan, cover with water and bring to the boil. Simmer gently until cooked. About 20 minutes
8. Once cooked, drain and mash the potatoes and add the butter and milk. Stir over a low heat until the butter has melted and the mash is piping hot. Season and add the chives. Set aside
9. Remove the casserole from oven, stir in chopped parsley and serve with the mash