



Sausage and Mash with Rich Onion Gravy

 Serves 4  EASY



Ingredients

- 450 g (1 lb) sausages
- 900 g (2 lb) potatoes, peeled and diced
- 25 g (1 oz) butter
- 4 tbs milk
- 1 packet Rich Onion Gravy

Method

STEP 1

Pre-heat the oven to 220°C, 425°F, Gas Mark 7.

STEP 2

Place the sausages on a grill tray, on top of a baking sheet and cook in the oven for 25-30 minutes, or until cooked through.

STEP 3

Meanwhile, cook the potatoes in salted boiling water for 10 minutes, or until soft and tender.

STEP 4

Drain the potatoes and return to the pan. Add the butter and milk and mash the potatoes until soft and fluffy. Season to taste.

STEP 5

Meanwhile, pour the Rich Onion Gravy into a small saucepan and simmer for 1-2 minutes, stirring.

STEP 6

Serve the sausages with the mashed potatoes, pour over the Rich Onion Gravy and serve immediately.