



# Mustard Sausage in Cauli Mash

## INGREDIENTS

- 400g Peppercorn Extra Lean Beef Sausages
- 1 tbsp honey
- 1 tbsp wholegrain mustard
- 1 cauliflower head, cut into florets
- 1 tbsp butter
- 2 tbsp Parmesan cheese
- 2 cups green beans

## PREPARATION

1. Lightly cook sausages over medium heat. Once browned, remove and coat with mix of whisked honey and mustard. Return to pan and cook for a further 10-15 minutes.
2. While sausages are cooking, boil or microwave steam cauliflower. Once soft, mash and combine with the butter and cheese.
3. Serve sausages on a bed of cauliflower mash with a side of steamed green beans.