GLUTEN FREE

Sausage and Cheesy Mash Pie

PREP 20 MINS | COOK 60 MINS | SERVES: 6

INGREDIENTS

Sausages and Gravy:

- 2 pkt Peppercorn Premium Extra Lean Beef Sausages (900g)
- 2 large onions, sliced
- 2 cups frozen peas
- 3 cups beef stock
- 4 tablespoons Worcestershire sauce, gluten free
- 3 tablespoons plain all-purpose flour, gluten free
- 2 tablespoons butter
- 1 tablespoon olive oil
- 1 teaspoon thyme
- Sea salt and pepper

Mashed Potato:

- 2 kg white potatoes
- 2 tablespoons butter at room temp
- ½ cup milk of choice, at room temp
- 2 cups grated cheddar cheese
- 1 tablespoon olive oil
- Sea salt and pepper

PREPARATION

1. In a large frying pan, add the olive oil and gently cook the sausages over medium heat, turning them until all sides are golden. Remove from the pan.

2. Place the butter and onions into the same pan. Stir and sauté over low heat for 8 minutes or until golden. Sprinkle the flour over the onions and combined to make a paste. Next add in the Worcestershire sauce, peas, thyme, beef stock, sea salt and pepper, and bring to a boil and simmer for 2 minutes.

3. Slice the sausages into 1cm thick pieces and add them to the pan to simmer for 3 minutes. Pour the sausage and gravy mixture into a 30x20cm baking dish.

4. Peel potatoes and put in a pot of cold salted water and bring to boil and simmer for 15 mins. Using a potato masher or ricer to mash the potatoes.

5. Add the milk and butter to the warm potatoes, and using the potato masher continue to combine and season to taste. Add the grated cheese and using a spatula, gently fold it through the potato mash.

6. Dollop the the potato mash on top of the sausages and gravy, spreading the mixture evenly. Drizzle olive oil, over the top and bake in a pre-heated oven at 200°C fan forced for 30 minutes. Once cooked, allow sitting for 5 minutes before serving. Optional to garnish with parsley and serve alongside green beans or broccolini. Enjoy!