

Sausages and Vegetable Mash

(Serves 4-6)

What you will need:

- 4 Large Potatoes
- 2 Medium Carrots
- 1 Medium Broccoli
- 10 Pork Sausages (From Poynton's)
- 1 Large chopped Onion
- Small bag of Petti Pois
- Gravy Granules

How to make:

Cook the sausages and chopped onions together in the oven on 210 degrees Celsius for approx. 1 hr 15min. Cut up the sausages when cooked.

Boil the potatoes, carrots and broccoli together in a pan.
Once cooked drain the water and set this aside as stock for the gravy.
Mash the potatoes and vegetables together.

In a separate pan bring the petti pois to the boil and drain.

Using gravy granules and vegetable stock make up the gravy adding this to the sausages and onions.

Serve the mash with the sausages and petti pois.

