



## Fancy Bangers and Mash

### Ingredients

- 400g Gills Pork & Apple Sausages
- 1 Large Onion, sliced
- 1 Red Pepper, sliced
- 900g Potatoes
- 1 Knob of Butter
- Dash of Milk
- 1 Tbsp Gravy Gran-ules
- 1 Tbsp Dijon Mustard

### Method

- Peel 900g (2lb) potatoes, peeled and cut into chunks. Place into a pan, cover with water and boil for 10-15 minutes until soft.
- Meanwhile, in a large pan, fry 400g pork and apple sausages for 12-15 minutes until cooked through.
- After 5 Minutes of cooking sausages, add in sliced onion & pepper into pan, and fry with sausages for a further 10 Minutes.
- Drain the potatoes and mash with a knob of butter and a dash of milk. Once mashed, add 1 Tbsp of Dijon mustard, and mix through.
- Boil 300ml of water and place into Gravy jug or Mug, with 1 Tbsp of gravy granules, mix and allow to thicken.
- Serve Sausages, Pepper and Onion with a serving of Mash. Pour over gravy.