



# Food Explorer

## Sausage Colcannon Pie

Sausage colcannon pie– Serves 4, preparation and cooking time 1 hour.

Ingredient	Quantity
Pork/Vegetarian Sausage	8
Oil	1 tbsp
Onion – finely sliced	1
Caster Sugar	1 tsp
Dried Thyme	½ tsp
Vegetable Stock	600ml
Cornflour + Water	3tsp
Tomato Puree	260g
Potatoes – peeled and quartered	400g
Butter	10g
Leek – finely sliced	½ a leek
Savoy Cabbage – finely shredded	100g
Milk	1 tbsp
Seasoning	To taste

### Recipe

1. Preheat the oven to 190c/Gas Mark 5.
2. Heat ½ tbsp of oil in a pan and add the onion. Cook gently for 5 minutes until soft. Sprinkle over the sugar and cook for a further 15 minutes on a low heat until the onions are caramelised and golden.
3. Meanwhile cook the potatoes in boiling water for 20 minutes until tender.
4. Once the onions are caramelised stir in the tomato puree, thyme, vegetable stock and cornflour paste. Then simmer for 5 minutes until the sauce thickens and set to one side.
5. Place the sausages on a baking tray, lightly brush with the remaining oil and cook for 12 minutes.
6. Drain the potatoes in a colander. Melt the butter in the empty potato pan then add the leeks and cabbage to cook for 5 minutes. Return the potatoes to the pan with the milk and mash until smooth, season to taste.
7. Transfer the sausages and sauce to an ovenproof dish.
8. Top the pie with the mash and cook for approx. 15 minutes until the topping is golden and the filling piping hot.

### ALLERGEN INFORMATION

Please check ingredients used for allergen information.

