

SAUSAGE & LEEK BAKE



Easy



45 minutes



Main



04 Servings

INGREDIENTS

700g potatoes, peeled and sliced
25g butter
450g herby sausages,
cut into thick slices
1 onion, peeled and sliced
4 leeks, cleaned and sliced
40g plain flour
450ml milk
110g smoked Cheddar
25g breadcrumbs



COOKING STEPS

Preheat the oven to 200°C/180°fan/Gas 6.

Cook the potatoes in boiling salted water for 4-5 minutes until just tender. Then drain.

Meanwhile, melt the butter in a large pan, add the sausage slices and cook for 5 minutes. Add the onion and leeks and cook for a further 5 minutes. Add the flour, cook for 1 minute, then gradually add the milk and 75g of the cheese, stirring. Bring to the boil and simmer for 1–2 minutes, stirring continuously.

Transfer to a 2-litre ovenproof dish, arrange the potato slices on top, sprinkle with the breadcrumbs and the remaining cheese and bake for 20 minutes until browned. Serve hot with roasted vegetables.