SAUSAGE & LEEK BAKE











Main



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.

