

Sausage Pie

Ingredients provided

500g potatoes
100ml milk
4 Simpsons sausages
50g cheese
1 carrot

You'll need to add

15g butter
1tsp oil
400g chopped tomatoes
1tsp mixed herbs
Salt & pepper to season

Directions

- Ask your grown up to heat the oven to 180 degrees
- Wash the potatoes and if you need help, ask your grown up to peel and cut the potatoes into small chunks.
- Add the potatoes to a pan of water and sprinkle in a little salt.
- Ask your grown up to turn on the hob and boil the potatoes until they're soft enough to mash.
- While they are boiling, you can chop the onions.
- Heat up the oil in a frying pan and gently fry the onions until they are soft. Add the chopped sausage to the pan and continue cooking for 2-3 minutes.
- Add the tin of tomatoes and the mixed herbs and bring to the boil then turn the temperature down to simmer for 10 minutes.
- Wash, peel and chop the carrot and add them to the frying pan.
- If you fancy adding an extra vitamin boost, you can add peas and/or sweet corn at this point.
- When the potatoes are ready, ask your grown up to drain off the boiling water then add the milk and butter.
- Use a potato masher and mash until they're a creamy consistency.
- Transfer the sausage mixture in to an oven dish and add the potato on top, smooth it over to make a lid on the pie. You can create pretty patterns using a fork if you wish.
- Sprinkle grated cheese over the top.
- Ask your grown up to put it in the oven to bake for 30 mins, until the potato top is crisp and golden.