

Roast Potato, Turkey, Sausages & Stuffing Pie



Serves 6 Prep 10 mins

Cooking 1h 10 mins

Easy

Ingredients

1 tbsp olive oil
knob of butter
1 large onion, halved & sliced
6 sausages, chipolatas (or leftover pigs in blankets, or pork stuffing balls)
50g plain flour
1 chicken stock cube, crumbled
150ml white wine (optional) or 150 ml stock
500ml chicken stock or leftover gravy
6 stuffing balls, leftover or shop-bought
300g cooked turkey, shredded
1 tbsp Dijon mustard (optional)
100g low-fat or full fat crème fraîche
small bunch parsley, chopped
400g- 600g leftover roast potatoes
20g mature cheddar, grated

1. Heat the oil and butter in a large, shallow ovenproof casserole dish. Add the onion and cook for 10 mins until really soft. Push the onion to one side of the dish and add the sausages, browning them all over (skip this step if you're using cooked leftovers).
2. Remove the sausages from the dish and set aside to cool a little. Stir the flour and stock cube into the oil and butter for 1-2 mins, then add the white wine (or use stock) Bubble for 1 min, scraping the bottom of the dish to release any tasty bits, then add the stock. Stir to make a smooth sauce, season and bubble for 5 mins. Heat oven to 200C/180C fan/gas 6.
3. Cut the sausages and stuffing into bite-sized chunks, add to the sauce with the turkey, mustard (if using), crème fraîche and parsley. When bubbling, remove from the heat. Crumble the potatoes in your hands over the top of the filling, so you have some larger and smaller chunks. Scatter with cheese and bake for 35 - 40 mins until the potatoes are crisp and the filling is bubbling around the edges.