

# Sausage and Mushroom Pot Pies



**Serves 2**   **Prep 12mins**

**Cooking 40 mins**

**Easy**

## Ingredients

2 tsp olive oil  
1 small onion, chopped  
6 pork sausages  
250g chestnut mushrooms, halved  
4 tbsp low-fat crème fraîche  
small bunch parsley, chopped  
85g ciabatta, torn into small chunks

1. Heat half the oil in a frying pan. Add the onion and cook for 5 mins until softened, then push to one side. Squeeze the meat from the sausages, and roll into balls. Add to the pan and fry for 5 mins until golden. Add the mushrooms and cook for 5 mins more until softened.
2. Stir in the crème fraîche and 4 tbsp of water. Bubble for 2 mins, then remove from the heat and scatter in the parsley.
3. Heat oven to 200C/ 180 C Fan/ Gas 6. Transfer sausage mixture to 2 small pie dishes or one large baking dish. Toss the ciabatta in the remaining oil, scatter over the top of the pies and bake for 20 minutes until golden and bubbling.