

Sausage, Apple and Onion Pie

Ingredients

- 700g-900g Potatoes, peeled and chopped
- 4tbsp Butter
- Splash of milk
- 6 Quorn Sausages
- 2 Apples, peeled and finely sliced
- ½ Onion, sliced
- 550ml Vegetable Stock

Method

- Pre-het oven to gas mark 5
- Cook Sausages for 10mins
- Take them out and carefully cut sausages in half width ways, and arrange on the bottom of your casserole dish
- Lay a layer of apples over the sausages, then a layer of onions. Repeat until all used up
- Pour enough stock to cover the sausages
- Put the potato on top in an even layer, then place in the oven for 40-45mins, until golden brown

Enjoy!

