

SAUSAGE PIE



 Serves 6-8

 Prep Time 20 minutes

 Cook Time 45 minutes



INGREDIENTS

- Pie
- 2 sheets frozen flaky pastry, defrosted
- 1 potato, peeled and grated
- 450 g sausage meat
- 1 onion, peeled and diced
- 1 carrot, peeled and grated
- 1 apple, peeled and grated
- ½ cup fresh breadcrumbs
- 1 egg

METHOD

1. Preheat the oven to 180°C fan bake or 200°C conventional. Grease a 22cm pie or flan tin.
2. Roll the pastry sheets together and cut to line base and sides of prepared tin.
3. Squeeze the potato in a clean tea towel to remove any excess moisture.
4. Mix together potato, sausage meat, onion, carrot, apple, breadcrumbs, egg, **Wattie's Homestyle Tomato Sauce** and parsley. Season.

- ¼ cup **Wattie's Homestyle Tomato Sauce**

Topping

- ½ cup fresh breadcrumbs
- ¼ cup chopped fresh parsley
- ½ cup grated cheddar cheese

5. Spoon sausage mix into the pastry-lined tin and spread evenly with a spatula.

6. To make topping: Mix breadcrumbs, cheese and parsley together and sprinkle over the pie top.

7. Bake in the preheated oven for 40-45 minutes until filling is cooked and topping is golden.