

Mushroom Pork Bangers & Creamy Mash RECIPE

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Cooking time 30 mins Preparation time 15 mins Serves

5

Sizzling pork bangers and creamy mash is a go-to dinnertime favourite. Our tasty version allows you to spend less time in the kitchen, and more time around the table.

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Ingredients

- 4-5 potatoes peeled and quartered
- 60 g butter (OR margarine)
- 50 ml milk
- 2 ml salt for seasoning
- 2 ml pepper for seasoning
- 50 ml oil
- 1 onion chopped
- 3 celery sticks thinly sliced
- 800 g pork bangers
- 1 pouch Royco® Creamy Mushroom Dry Sauce
- 10 ml parsley chopped

Products used



Creamy Mushroom Dry Sauce

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Vegetarian

Replace the pork sausages with your favourite plant-based sausages.

Family Friendly

Cut the sausages into rounds and layout in a funny face to surprise your little one at dinnertime.

Method

1. 1

Place the potatoes in a pot, cover with cold, salted water and bring to the boil. Simmer until completely soft, approx. 20-30 min. Drain then mash, while hot, with butter and milk. Season with salt and pepper.

2. 2.

Fry the onions in oil until soft, add the celery and continue frying for 2-3 minutes. Remove onions and celery from the pan, set aside.

3. 3.

In a little more oil, fry the pork bangers until browned and cooked through.

4.4

Add the onion and celery to the bangers along with the Royco® Creamy Mushroom Dry Sauce. Bring to the simmer then remove from the heat.

5. 5.

Garnish with chopped parsley and serve with creamy mash and vegetables.

Recipe Tags

Dry Sauces, Pork, Meat and Veg

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120 mins

Preparation time

15 mins

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Curried Potatoes

Cooking time

30 mins

Preparation time

10 mins

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Preparation time	

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30 mins

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