

BREAKFAST-FOR-DINNER COTTAGE PIE

Serves 4

INGREDIENTS

For the mashed potato:

6 potatoes, peeled and cut into chunks
5 tbsp butter
½ cup sour cream
1½ cups grated cheese
2 tbsp chopped chives, plus more for garnishing
Salt and pepper, to taste

For the filling:

1 pack (375g) pork sausages
1 tbsp oil
1 large onion, sliced thinly
1 cup sliced mushroom
2 cloves garlic, crushed
1 cup cherry tomatoes, halved
2 cups baby spinach
1 tbsp Worcestershire sauce
Salt and pepper, to taste

To finish off:

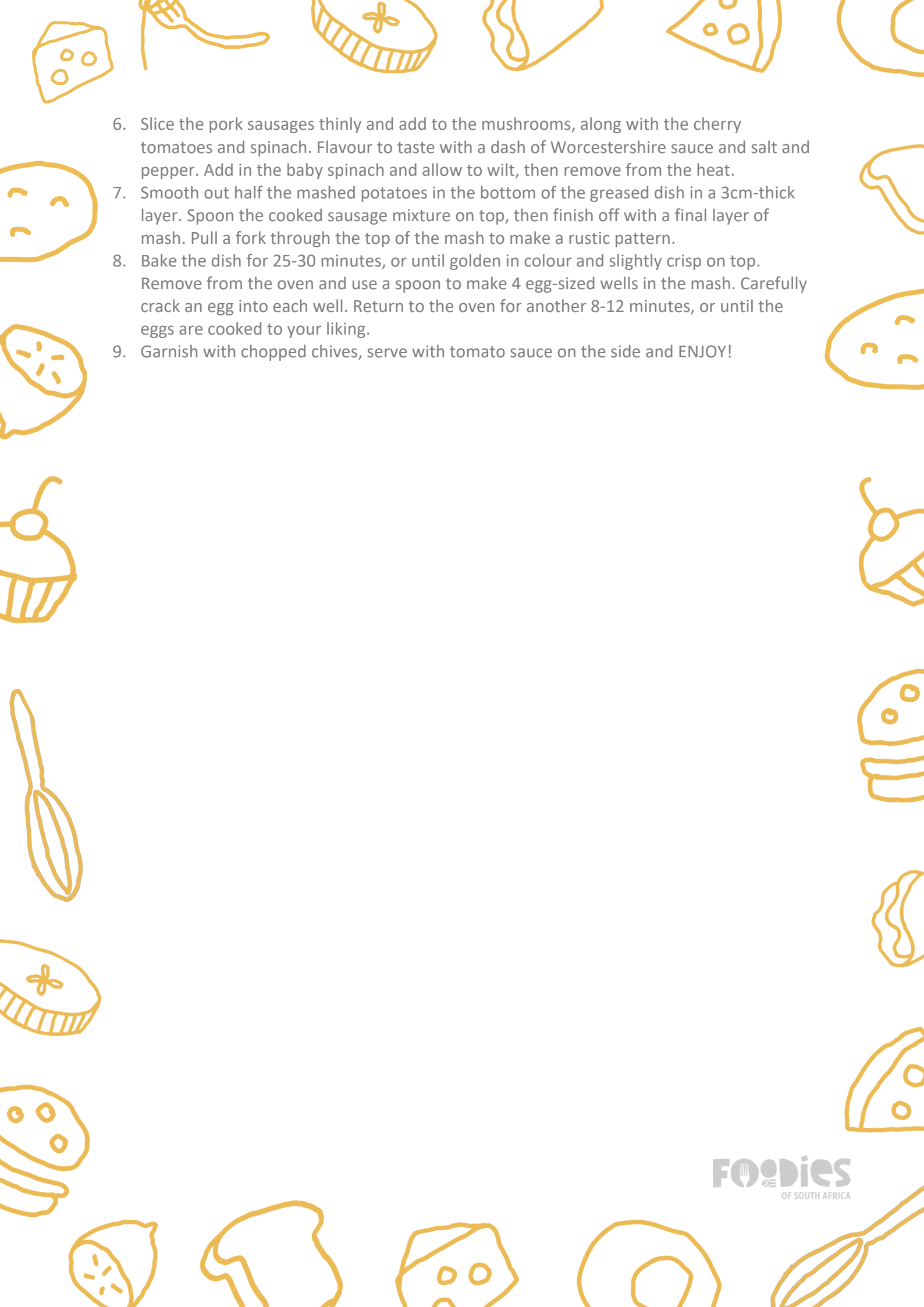
4 eggs

Serving suggestions:

Tomato sauce

METHOD

1. Preheat the oven to 180°C and grease a medium Spar Pyrex dish (25cm x 19cm).
2. Add the potatoes to a medium pot and cover with salted water. Bring to the boil, reduce to a simmer and allow to cook for about 25 minutes, or until tender.
3. When soft, drain and allow to steam for 5 minutes. Mash the potatoes using a potato masher, then stir in the butter, sour cream, grated cheese, chopped chives and salt and pepper. Set aside.
4. Heat the oil in a large frying pan over a medium-high heat. Fry the sausages until golden on all sides, then remove from the pan.
5. Add the onion to the pan and sauté for about 3 minutes, until translucent. Add the mushrooms and garlic and fry for another 1 minute, until golden.

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- Slice the pork sausages thinly and add to the mushrooms, along with the cherry tomatoes and spinach. Flavour to taste with a dash of Worcestershire sauce and salt and pepper. Add in the baby spinach and allow to wilt, then remove from the heat.
 - Smooth out half the mashed potatoes in the bottom of the greased dish in a 3cm-thick layer. Spoon the cooked sausage mixture on top, then finish off with a final layer of mash. Pull a fork through the top of the mash to make a rustic pattern.
 - Bake the dish for 25-30 minutes, or until golden in colour and slightly crisp on top. Remove from the oven and use a spoon to make 4 egg-sized wells in the mash. Carefully crack an egg into each well. Return to the oven for another 8-12 minutes, or until the eggs are cooked to your liking.
 - Garnish with chopped chives, serve with tomato sauce on the side and ENJOY!