

Mushroom Pork Bangers & Creamy Mash



Delicious. Every time.

Prep time: 15 mins

Cook time: 30 mins

Serves 4-5

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 Mushroom wet Pour Over Sauce
- 10 ml parsley chopped



Cooking Instructions:

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. 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. In a little more oil, fry the pork bangers until browned and cooked through.
4. Add the onion and celery to the bangers along with the ROYCO sauce. Bring to the simmer then remove from the heat.
5. Garnish with chopped parsley and serve with creamy mash and vegetables.

Tip: Do not try and make mash in a blender, it will become gluey.