

Vegan Bangers and Mash

Ingredients

- 8 Plant based sausages
- 6-8 medium potatoes
- Vegan gravy
- Plant based spread or butter (optional)
- Salt and pepper
- ½ teaspoon Dijon mustard

Method

Cook your plant-based sausages as per the cooking instructions on the packet.

Chop and peel potatoes into small chunks.

Boil the potatoes for 15-20 minutes or until soft.

Just before the sausages are ready, drain the potatoes and mash.

Add a thumb-sized piece of plant-based butter, half a teaspoon of Dijon mustard and season to taste.

Using vegan gravy granules, make up the gravy and serve!

For extra goodness, enjoy with your favourite steamed vegetables.