



UCCOOK

Banger & Potato Bake

with cheese sauce

Ready for a banging bake recipe, Chef? Baby potatoes are roasted until crispy, mixed with golden rounds of pork sausage and baked in a deliciously cheesy sauce dotted with green peas. Classic!

Hands-on Time: 15 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Hellen Mwanza

 Simple & Save

 Doos Wine | Doos Dry Red 3L

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Ingredients & Prep

400g	Baby Potato <i>rinsed & halved</i>
360g	Pork Sausages
20ml	Cake Flour
1	Low Fat Milk UHT
50g	Cheddar Cheese <i>grated</i>
80g	Peas

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter
Milk (optional)

1. ROAST Preheat the oven to 200°C. Spread the halved baby potatoes in an oven-proof dish. Coat in oil and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway).

2. BANGERS Place a pan over a medium heat with a drizzle of oil. When hot, fry the sausages until browned but not cooked through, 3-4 minutes per side. Remove from the pan and cut into 1cm thick rounds.

3. HALFWAY When the potatoes have 8-10 minutes remaining, mix in the sausage rounds, then pop back in the oven for the remaining time until cooked through.

4. CHEESE SAUCE Place a small pot over medium heat with 20g of butter. Once melted, vigorously mix in the flour to form a roux. Cook out the flour, 1-2 minutes (stirring constantly). Slowly whisk in the milk. Once the milk is incorporated, add the grated cheese, and stir until melted. Season and remove from the heat. Add a splash of water or milk (optional) if the sauce is too thick. Add the peas.

5. BAKE When the roast is done, remove from the oven and mix in the cheese sauce & peas. Return to the oven, or the airfryer (if using), and cook until warmed through, 5-6 minutes.

6. YUM! Plate up the cheesy bake with all the sauce. Dig in, Chef!



Chef's Tip

Air fryer method: Coat the halved baby potatoes in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway). In the final 8-10 minutes, add the fried sausage rounds.

Nutritional Information

Per 100g

Energy	575kj
Energy	137kcal
Protein	7.3g
Carbs	11g
of which sugars	2.7g
Fibre	1.5g
Fat	6g
of which saturated	3g
Sodium	232mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Soy

Cook
within 2
Days