

DINNERLY



Sausage & Mashed Potatoes with Gravy



20-30min



2 Servings

We've made a simplified take on bangers and mash that includes sweet Italian sausage links. And since we were taking inspo from across the pond, we combined worked in one more of our favorites—mushy peas—by cooking the peas along with the spuds, and then lightly mashing it all up together. And what would roasted sausages and creamy mash be without a drizzle of delicious gravy? We've got you cov...

WHAT WE SEND

- russet potato
- peas
- sweet Italian sausage links
- garlic clove
- chicken broth concentrate

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

TOOLS

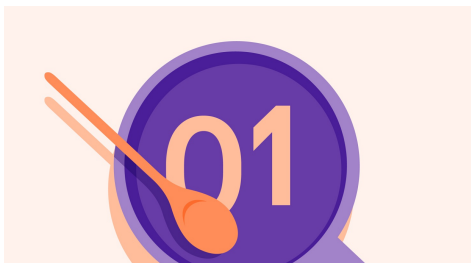
- medium saucepan
- medium skillet

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620.0kcal, Fat 26.0g, Proteins 37.0g, Carbs 59.0g



1. Cook potatoes & peas

Peel **potato** and cut into 1-inch pieces. Place in a medium saucepan with **2 teaspoons salt** and cover with **1-inch of water**. Place a lid on the saucepan and bring to a boil. Reduce heat to medium, and cook until tender when pierced, about 10 minutes. Add **peas**; cook 1 minute. Reserve **2 tablespoons potato water**. Drain potatoes and return to saucepan off heat.



4. Finish gravy

Return **sausages** and **any juices** back to skillet with gravy. Reduce heat to medium and simmer, covered, until sauce is slightly thickened to $\frac{3}{4}$ cup and sausages are cooked through, 5–7 minutes; season to taste with **salt** and **pepper**. Keep covered until ready to serve.



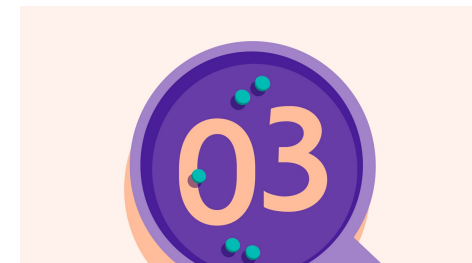
2. Cook sausages

Meanwhile, prick **sausages** all over with a fork. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add sausages and cook, turning occasionally, until browned all over but not cooked through, 6–8 minutes. Transfer to a plate, cover, and set aside until step 4.



5. Finish potatoes & serve

Meanwhile, heat saucepan of **potatoes** over medium, and cook, stirring frequently and lightly mashing with a spoon, until pale, dry and warm, about 1 minute. Stir in **potato water**, **sour cream**, and season to taste with **salt** and **pepper**. Serve **mashed potatoes** topped with **sausages** and some of the **gravy**. Serve **remaining gravy** alongside. Enjoy!



3. Start gravy

Peel and finely chop **2 large garlic cloves**. Add **1 teaspoon oil** to same skillet over medium-high. Add **garlic**, and cook until fragrant, about 30 seconds. Add **1 tablespoon flour** to skillet and cook until toasted, about 1 minute. Stir in **1 cup water** and **chicken broth concentrate**; bring to a boil.



6. Make it picky eater proof

We like to simplify as much as possible, but we get it, some people prefer not to mix up their food! If you have a picky eater at home, serve the sausages alongside the mash and cook the peas separately. Serve the gravy on the side for those who wish to partake!