



Serving Suggestion for Sausage Rolls

Sausage Rolls with Mustard Mash and Tangy Green Beans

Turn simple sausage rolls into a delicious substantial meal.

Take 4 medium potatoes, wash, peel and cut into chunks. Cover with water, bring to the boil and simmer for 20 mins. When soft, drain and mash with 1 tbsp. olive oil, a little milk or soya milk and 1 tbsp. wholegrain mustard.

Meanwhile as the rolls are baking, steam or boil 200g green beans. Mix together $\frac{1}{2}$ red onion, (finely chopped), 1 tbsp. white wine vinegar, 1 tbsp balsamic vinegar, 4 tbsp. olive oil and seasoning. Drain the beans and pour the dressing over the warm beans.

Serve with the hot sausage rolls and mash. Smashing!

Maybe you added your own little twist to this idea or you've other delicious recipes to share – we'd love to hear them at www.LindaMcCartneyfoods.co.uk/aplacetoshare