



Linda McCartney Country Pie, Roast Potatoes and Gravy

Serves 4

It's easy to make the perfect roast potatoes which are crispy on the outside and fluffy in the middle. Let us show you!

Ingredients

4 Linda McCartney Country Pies, cooked to package instructions

For the potatoes

4 tbsp olive oil
1 kg Maris Piper potatoes, cut into chunks
1 sprig fresh rosemary
1 sprig fresh thyme
Freshly ground salt and pepper, to taste

For the gravy

40g vegan margarine
1 onion, finely chopped
2 sticks celery, finely chopped
2 bay leaves
½ tsp mustard powder
25g wholemeal flour
600ml vegetable stock
1 tsp fresh thyme, chopped
1 tsp yeast extract
A splash soy sauce
Black pepper, to taste

Method

Potatoes

Preheat your oven to 220°C/gas mark 7.

Put the olive oil in a large roasting tray big enough to hold all the potatoes level. Put the tray in the oven to heat up the oil.

Rinse the potatoes under cold water for a minute to remove any excessive starch.

Fill a large saucepan with water. Bring to the boil and add the potatoes. Simmer for 8 minutes.

Drain the potatoes into a large colander and gently shake to break up the potatoes slightly.

Take the tray out of the oven. Add the potatoes along with the rosemary and thyme. Coat the potatoes with the oil using a metal spoon and return to the oven for 15 minutes to cook.

Remove the potatoes from the oven and turn them over with a metal spoon. Return them to the oven to cook for a further 15 minutes or until crispy.

Remove for the oven and season to taste before serving.

Gravy

Heat the margarine in a large saucepan and gently fry the onion for 2-3 minutes.

Add the celery and bay leaves then cook for a further 5 minutes.

Sprinkle mustard and flour over and cook for 1-2 minutes.

Gradually add the stock and bring to the boil stirring continuously.

Add the herbs, yeast extract, soy sauce and simmer for 15 minutes to reduce slightly.

Season with the pepper.

Liquidise with a hand blender and reheat before serving.

- ♥ DAIRY-FREE
- ♥ EGG-FREE
- ♥ NUT-FREE
- ♥ VEGAN