

## 'BANGERS & MASH DODDINGTON STYLE': LINCS SAUSAGE & GNOCCHI



### Method

*On the days when only comfort food will hit the spot, try this instead of bangers & mash. It's still a plateful of food to curl-up with but it feels a bit more of a Mediterranean treat. It's also very quick, great for evenings when only an easy TV dinner will do!*

First bring a saucepan of water to the boil, add a dash of olive oil. Add the gnocchi to the boiling water when the passata goes in your sauté pan.

Place chirozo, garlic and oil in a sauté pan and heat very gently so that the chorizo gives up all its spicy flavours and the oil takes its colour. Next split the sausage, and remove skins, pull meat apart and add to pan, stir and squish with the back of a wooden spoon so it all breaks up. Allow to brown. Add the passata. (You could use tinned tomatoes, but the passata is smoother which seems to suit the texture of the gnocchi.) Bring down to a simmer, throw in chopped herbs, season to taste. As the gnocchi starts to rise, skim them out with a slotted spoon and add to the saute pan. Stir well, serve, add pine nuts or parmesan if you wish for extra flavour (or both!)

### Ingredients

Half a packet of Doddington frozen gnocchi  
Four Phipps Lincolnshire sausages  
Four inches of chorizo, chopped into small pieces  
Two cloves of garlic, peeled and finely chopped  
Three tbsp of olive oil  
Half a bottle of organic passata  
Handful of chopped herbs such as oregano or flat leaf parsley  
Salt and black pepper  
Freshly grated parmesan to taste, and/or a few pine nuts

Serves 2. (Recipe by Amy Claridge. Kitchen garden cooking 24 May 2008. [www.doddingtonhall.com](http://www.doddingtonhall.com))

## 'BANGERS & MASH DODDINGTON STYLE': LINCS SAUSAGE & GNOCCHI



### Method

*On the days when only comfort food will hit the spot, try this instead of bangers & mash. It's still a plateful of food to curl-up with but it feels a bit more of a Mediterranean treat. It's also very quick, great for evenings when only an easy TV dinner will do!*

First bring a saucepan of water to the boil, add a dash of olive oil. Add the gnocchi to the boiling water when the passata goes in your sauté pan.

Place chirozo, garlic and oil in a sauté pan and heat very gently so that the chorizo gives up all its spicy flavours and the oil takes its colour. Next split the sausage, and remove skins, pull meat apart and add to pan, stir and squish with the back of a wooden spoon so it all breaks up. Allow to brown. Add the passata. (You could use tinned tomatoes, but the passata is smoother which seems to suit the texture of the gnocchi.) Bring down to a simmer, throw in chopped herbs, season to taste. As the gnocchi starts to rise, skim them out with a slotted spoon and add to the saute pan. Stir well, serve, add pine nuts or parmesan if you wish for extra flavour (or both!)

### Ingredients

Half a packet of Doddington frozen gnocchi  
Four Phipps Lincolnshire sausages  
Four inches of chorizo, chopped into small pieces  
Two cloves of garlic, peeled and finely chopped  
Three tbsp of olive oil  
Half a bottle of organic passata  
Handful of chopped herbs such as oregano or flat leaf parsley  
Salt and black pepper  
Freshly grated parmesan to taste, and/or a few pine nuts

Serves 2. (Recipe by Amy Claridge. Kitchen garden cooking 24 May 2008. [www.doddingtonhall.com](http://www.doddingtonhall.com))