# Gammon with Mustard Mash & Parsley Sauce

**Serves 4**

## Ingredients

900g floury potatoes
2 tablespoons wholegrain mustard
100ml whole milk
25g pack white sauce mix
300ml whole milk
4 gammon steaks,
peas

## Method

Boil 900g floury potatoes, cut into chunks, for 15 minutes, until tender. Drain and mash with 2 tablespoons wholegrain mustard, 100ml whole milk and some seasoning. Meanwhile, make up a 25g pack white sauce mix with 300ml whole milk and cook according to pack instructions. Stir in plenty of chopped fresh parsley and season. Preheat the grill to medium-high. Season 4 gammon steaks, brush with a little more mustard and grill for 2-3 minutes each side, until just cooked. Divide the mash and gammon between plates and pour over the parsley sauce. Serve with peas.

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