

# Chestnut Stuffing Pie

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*This delicious chestnut stuffing is flavoured with salty bacon, pork sausages and thyme, shaped into a pie and then cut into wedges to serve. It's super easy to make and can be prepared a day in advance, too.*

## Ingredients:

3 small onions  
8 rashers smoked bacon  
450g pork sausage meat (can use sausages, skinned, if you like)  
140g breadcrumbs  
200g cooked chestnuts, vac-packed or tinned  
1 egg  
2 thyme sprigs, leaves picked  
1 tbsp. oil  
Salt and pepper

## Directions:

1. Finely dice the onions and 5 of the bacon rashers. Chop the chestnuts. Fry the bacon in the oil until it starts releasing some oils, then add the onions and cook until golden brown and soft.
2. Leave the bacon and onions to cool, then combine in a bowl with the pork sausage meat, breadcrumbs, chestnuts, egg, thyme leaves and salt and pepper. Spread into a greased round cake tin. Top with the remaining bacon rashers.
3. Bake the stuffing under foil in a 200C oven for 20 minutes, then take the foil off and bake for up to another 30 minutes until golden brown on top and cooked through.

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