



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: NATURAL YOGHURT

Made with probiotic bacterial cultures, yoghurt is useful for a healthy digestive system. The Greek-style variety is thicker and contains more protein than other yoghurts.



1. BEEF SAUSAGE COIL

WITH POTATO SALAD

 20 Minutes

 4 Servings

Beef sausage coil served with a creamy yoghurt based potato salad with celery, dill and spring onions. Perfect for the barbecue.

FROM YOUR BOX

SLICED POTATOES	700g
GREEN BEANS	1 packet (150g)
CELERY STICK	1
SPRING ONIONS	2
DILL	1 packet
NATURAL YOGHURT	1/2 tub (250g) *
BEEF SAUSAGE COIL (GF)	700g
GEM LETTUCE	2 *

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking), salt, pepper

KEY UTENSILS

saucepan, frypan or barbecue

NOTES

Add 1-2 tbsp mayonnaise to the sauce for a smoother flavour.

If you like, serve sauce and potatoes separately. You could also roast the potatoes if you prefer.

No beef option - beef sausage coil is replaced with chicken sausages.



1. BOIL THE POTATOES

Add sliced potatoes to a saucepan and cover with water. Bring to the boil and simmer for 7-10 minutes or until tender but still firm. Chop and add beans for the last 2 minutes of cooking, see step 4.



2. PREPARE THE SAUCE

Finely chop celery, spring onions and dill. Combine with yoghurt and season well with **salt and pepper** (see notes). Set aside in the fridge.



3. COOK THE SAUSAGE

Heat a frypan or barbecue over medium heat. Rub sausage coil with **oil** and cook for 4-5 minutes on each side or until cooked through.



4. TOSS SAUCE & POTATOES

Drain potatoes and beans. Rinse in cold water. Toss with yoghurt sauce and adjust seasoning with **salt and pepper** if needed.



5. FINISH AND SERVE

Trim and wedge gem lettuce. Arrange on a platter with potato salad.



6. FINISH AND PLATE

Serve potato salad with beef sausage.