



ChiPoLata tRay Bake

One tray cooking at its best! Baby wedges, beef bbq chipolatas and red onion roasted together and served with fresh salad ingredients.

 35 Minutes

 4 Servings

 Beef

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FROM YOUR BOX

RED ONION	1
BABY POTATOES	800g
DUTCH CARROTS	1 bunch
BABY COS LETTUCE	1
CHERRY TOMATOES	200g
BEEF CHIPOLATAS	600g
FRENCH ONION DIP	1 tub

FROM YOUR PANTRY

oil for cooking, salt, pepper

COOKING TOOLS

oven tray

Make mini hot dogs and serve chipolatas in bread rolls with shredded lettuce, tomatoes, caramelised onion & French onion dip. Serve with wedges on the side.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. Roast the Potatoes

Set oven to 250°C. Cut red onion and baby potatoes into wedges. Toss on a lined tray with **oil, salt and pepper**. Roast for 15 minutes (see step 3).

tip Add a dried or fresh herb such as rosemary, oregano or thyme for extra flavour.



4. finish AND SERVE

Serve sausages and wedges with fresh salad ingredients and French onion dip.



2. PREPARE the SALAD

Trim dutch carrots, wedge lettuce and halve cherry tomatoes.

tip Add carrots and cherry tomatoes to the tray for roasting if you like!



3. ADD the CHIPOLATAS

Remove tray from the oven. Add chipolatas to the tray, toss with **oil** and roast for a further 15 minutes or until sausages are cooked through and potatoes are golden.

tip You can cook the sausages on the BBQ instead if you prefer!