



**Product Spotlight:
Abhi's Bakery**


Abhi's products have reached cult status over the last 20 years and are available to purchase across Perth and from our Marketplace.





Beef Sausage Coil

with Capsicum Dip and Kebabs

BBQ veggie skewers with a grass-fed beef sausage coil paired with crunchy grilled ciabatta bread from Abhi's Bakery.

 30 minutes

 2 servings

 Beef

Change the sauce!

Stir some mayonnaise or yoghurt through the blended capsicum strips if your family prefers a creamy sauce.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	32g	94g

FROM YOUR BOX

ZUCCHINI	1
RED ONION	1
CHERRY TOMATOES	1 packet (200g)
CIABATTA BREAD LOAF	1
BEEF SAUSAGE COIL	300g
GARLIC CLOVE	1
ROAST CAPSICUM STRIPS	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried Italian herbs, wooden or metal skewers

KEY UTENSILS

BBQ or griddle pan, stick mixer or blender

NOTES

You can thread skewers through the sausage coil before cooking; this will help when turning it.

No gluten option – ciabatta bread loaf is replaced with gluten-free bread.



1. PREPARE THE SKEWERS

Cut zucchini and onion into evenly sized pieces. Toss with tomatoes, **2 tsp dried Italian herbs, oil, salt and pepper**. Thread vegetables onto **skewers**.



2. TOAST THE BREAD

Heat the BBQ or griddle pan over medium-high heat. Slice ciabatta loaf in half horizontally. Rub cut half with **olive oil**. Grill on BBQ for 1-2 minutes each side until charred. Set aside and keep BBQ on heat.



3. COOK THE SKEWERS

Add vegetable skewers to BBQ and cook, turning, for 15-20 minutes or until cooked through.



4. COOK THE SAUSAGE

Coat sausage coil with **oil**. Add to BBQ at the same time as skewers. Cook for 6-8 minutes each side or until cooked through (see notes).



5. MAKE THE SAUCE

Meanwhile, drain capsicum strips. Use a stick mixer and blend with **1 tbs olive oil** until smooth. Season to taste with **salt and pepper**. Set aside.



6. FINISH AND SERVE

Cut garlic clove in half. Rub cut side over toasted bread. Slice bread and serve with sausage coil, veggie skewers and capsicum sauce for dipping.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

