



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Orange

You can use any leftover orange peel to remove grease and oil spots or to make orange tea.



C2 Beef Sausage Coil with Green Tomato Relish

A grass-fed beef sausage coil from Dirty Clean Foods paired with lightly spiced, golden potato cubes, green tomato relish, and a fresh baby leaf salad. Perfect for BBQ season!



30 minutes



2 servings



Beef

11 November 2022

Take it with you!

You can use the potatoes to make a potato salad ahead of time! BBQ the sausage coil at the park or beach and enjoy it with pre-made salads. The sausage can also be enjoyed in hotdog buns!

FROM YOUR BOX

MEDIUM POTATOES	500g
BEEF SAUSAGE COIL	300g
ORANGE	1
BABY LEAVES AND BEETROOT	1 bag (180g)
GREEN TOMATO RELISH	1 jar

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground coriander

KEY UTENSILS

oven tray, large frypan

NOTES

You can skewer the sausage to make turning the coil easier. Cook the sausage on the BBQ if preferred.

Whisk 1 tbsp vinegar of choice and 1 tbsp olive oil to make a quick vinaigrette if you prefer your salad dressed.



1. ROAST THE POTATOES

Set oven to 250°C.

Dice potatoes. Toss on a lined oven tray with 1 **tsp ground coriander, oil, salt and pepper**. Roast in oven for 20–25 minutes until golden and cooked through.



4. FINISH AND SERVE

Serve roast potatoes, sausage and salad at the table with green tomato relish.



2. COOK THE SAUSAGE

Heat a frypan over medium-high heat. Coat sausage with **oil** (see notes). Cook in pan for 6–8 minutes each side or until cooked through.



3. PREPARE THE SALAD

Slice orange. Toss with baby leaves and beetroot (see notes).

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**

