



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Dill

Back in the day, people believed that dill had magical powers and could save you from witchcraft and nightmares! We now know dill is good for calming the digestive system, among many other benefits.



C2 Sausage Sizzle with Creamy Dill Potatoes

Grass-fed and finished beef chipolatas from Dirty Clean Foods, served with baby potatoes in a creamy yoghurt and dill dressing and a crunchy chopped salad on the side.



20 minutes



2 servings



Beef

14 October 2022

Prepare ahead!

You can make the dill potatoes and fresh salad ahead of time and store them in the fridge until serving! Chopped gherkins, celery and hard-boiled eggs also make a great addition to the potatoes.

FROM YOUR BOX

BABY POTATOES	400g
TOMATO	1
GREEN CAPSICUM	1
LEBANESE CUCUMBER	1
BEEF CHIPOLATAS	300g
DILL	1 packet
MUSTARD	1 jar
NATURAL YOGHURT	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar

KEY UTENSILS

saucepan, frypan/griddle pan or BBQ

NOTES

You can add some mayonnaise or aioli to the potato salad if you prefer a sweeter flavour.

Serve the beef chipolatas with any extra condiment of choice!



1. COOK THE POTATOES

Halve potatoes and place in a saucepan. Cover with water, bring to a boil and simmer for 10-15 minutes until tender. Drain and run under cold water to cool (see step 4).



2. PREPARE THE FRESH SALAD

Dice tomato and capsicum. Slice or dice cucumber. Toss together with **1/2 tbsp vinegar, 1/2 tbsp olive oil, salt and pepper**. Set aside.



3. COOK THE CHIPOLATAS

Heat a frypan or BBQ over medium-high heat. Coat chipolatas with **oil** and cook, turning, for 6-8 minutes or until cooked through.



4. DRESS THE POTATOES

Chop dill. Combine in a large bowl with 1 tbsp mustard and 1/2 cup yoghurt (see notes). Add cooked potatoes and toss until covered. Season with **salt and pepper**.



5. FINISH AND SERVE

Serve beef chipolatas with dill potatoes and fresh salad (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**

