

FOR the
Little ones

DIP Sauce

SNOW Peas
& tomatoSLICED SAUSAGE AND
Potato

ChiPolatas & Wedges

Golden beef chipolatas and crunchy roast potatoes served with a fresh rainbow salad and tasty dip.

 35 Minutes 2 Servings Beef

How did the cooking go? Go to the My Recipes tab in your Profile and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

BABY POTATOES	400g
FRESH OREGANO	1 packet
TOMATOES	2
SNOW PEAS	150g
BEEF CHIPOLATA SAUSAGES	300g
CRUNCHY RED DIP	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

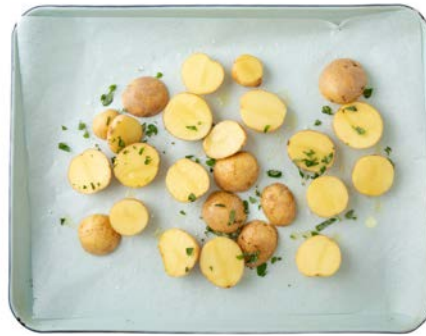
COOKING TOOLS

large frypan, saucepan

You can roast the tomatoes alongside the potatoes if you prefer them cooked.

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 220°C.

Halve or quarter **baby potatoes**. Toss with **oil, salt and pepper** on a lined tray. Chop and scatter over **oregano leaves** to taste. Roast for 15 minutes (see step 3).



4. Serve with Dip

Spoon the **crunchy red dip** into a small bowl. Serve the roasted **sausages, potatoes**, and **layered salad** with the dip on the side.

tip *Serve the chipolatas in rolls as mini hot dogs!*



2. Make the Salad

Slice **tomatoes** into rounds. Trim and slice **snow peas** lengthways. Layer on a serving plate. Sprinkle with **oregano leaves** and drizzle with **olive oil**.

tip *Serve the vegetables in separate smaller bowls if that works better for your family.*



3. Add the Sausages

Remove tray from the oven. Toss **chipolata sausages** with a little **oil** and add to the tray. Roast for a further 12-15 minutes or until **sausages** are cooked through and **potatoes** are golden.

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