



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.



## C4 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



4 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	800g
BEEF SAUSAGE COIL	600g
ORANGE	1
AVOCADO	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, saucepan

## 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 **2 tsp ground coriander, oil, salt and pepper**. Roast in oven for 20–25 minutes until golden and cooked through.



### 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 and avocado. Toss with baby leaves and beetroot (see notes).



### 4. FINISH AND SERVE

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

**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**

