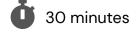




Beef Sausage Coil

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!





4 servings



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.



