

for the  
little onesSausage & Potato  
Skewers

# ChiPolata tRay Bake

One tray cooking at its best! Baby wedges, beef bbq chipolatas and red onion roasted together and served with fresh salad ingredients.



35 Minutes



4 Servings



Beef

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## FROM YOUR BOX

RED ONION	1
BABY POTATOES	800g
DUTCH CARROTS	1 bunch
BABY COS LETTUCE	1
CHERRY TOMATOES	200g
BEEF CHIPOLATAS	600g
FRENCH ONION DIP	1 tub

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## COOKING TOOLS

oven tray

Make mini hot dogs and serve chipolatas in bread rolls with shredded lettuce, tomatoes, caramelised onion & French onion dip. Serve with wedges on the side.

### 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 250°C. Cut red onion and baby potatoes into wedges. Toss on a lined tray with **oil, salt and pepper**. Roast for 15 minutes (see step 3).

**tip** Add a dried or fresh herb such as rosemary, oregano or thyme for extra flavour.



### 4. finish AND Serve

Serve sausages and wedges with fresh salad ingredients and French onion dip.



### 2. Prepare the Salad

Trim dutch carrots, wedge lettuce and halve cherry tomatoes.

**tip** Add carrots and cherry tomatoes to the tray for roasting if you like!



### 3. Add the Chipolatas

Remove tray from the oven. Add chipolatas to the tray, toss with **oil** and roast for a further 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!