




### Product Spotlight: Natural Yoghurt

Natural yoghurt contains good bacteria, known as "Probiotics", which can aid digestion and support a healthy digestive tract!



## D2 Bavarian Pork Sausage Skewers

Colourful skewers with veggies and pork sausage, served with crispy squashed baby potatoes and a curry yoghurt dipping sauce.

 35 minutes

 2 servings

 Pork

25 February 2022

### Spice it up!

*You can toss the sausage and vegetable pieces with a dried herb or spice before baking for extra flavour! You can also substitute the curry powder with a curry paste of choice or a fresh herb instead.*

## FROM YOUR BOX

BABY POTATOES	500g
BAVARIAN SAUSAGES	1 packet (400g)
RED ONION	1
GREEN CAPSICUM	1
NATURAL YOGHURT	1 tub

## FROM YOUR PANTRY

oil for cooking, salt, pepper, curry powder, mayonnaise, skewers

## KEY UTENSILS

saucepan, 2 oven trays

## NOTES

Halve any larger potatoes to speed up the cook time.

If you don't have skewers you can roast the sausages and veggie skewers as a tray bake instead!

Mayonnaise is used in the sauce for a sweeter, child friendly flavour. You can choose to leave it out if preferred.



### 1. BOIL THE POTATOES

Set oven to 250°C.

Place potatoes into a saucepan and cover with water (see notes). Bring to the boil and simmer for 15 minutes or until tender. Drain (see step 4).



### 2. PREPARE THE SKEWERS

Cut sausages, onion and capsicum into even size pieces. Toss with **oil, salt and pepper**.



### 3. BAKE THE SKEWERS

Thread sausages and vegetables onto skewers (see notes). Place on a lined oven tray and bake for 10 minutes.



### 4. SQUASH THE POTATOES

Place drained potatoes on a lined oven tray. Flatten using the base of a mug or masher, drizzle with **1/2 tbsp oil** and season with **salt and pepper**. Roast for 10 minutes or until golden and crispy.



### 5. MAKE THE DIPPING SAUCE

Stir **1-2 tsp curry powder** and **1 tbsp mayonnaise** through yoghurt until combined (see notes). Season with **salt**.



### 6. FINISH AND SERVE

Serve squashed potatoes with skewers and curry dipping sauce.

**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**

