




Product Spotlight: Natural Yoghurt


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



D4 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

 4 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	1kg
BAVARIAN SAUSAGES	1 packet (400g)
ZUCCHINI	1
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, zucchini, 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 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**

