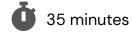




# Bavarian Pork Sausage Skewers

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





4 servings



Pork

# 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



