



Product Spotlight: Sweet Potato

Sweet potato isn't just for savoury dishes; because it is naturally sweet, you can add it to muffins, brownies or cakes!



Beef Chipolata Tray Bake

with Basil Chimichurri

A colourful traybake with sweet potato, cherry tomatoes, zucchini and grass-fed beef chipolata sausages, finished with a fresh basil chimichurri sauce.

Spruce it up!

Add dried chilli flakes to the chimichurri if you like some heat! You can crumble feta cheese on top for a cheesy



30 minutes



2 servings



Beef

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	32g	22g	42g

FROM YOUR BOX

SWEET POTATOES	400g
YELLOW CAPSICUM	1
SHALLOT	1
ZUCCHINI	1
CHERRY TOMATOES	200g
BEEF CHIPOLATA SAUSAGES	300g
BASIL	1 packet
GARLIC CLOVE	1

FROM YOUR PANTRY

olive oil, salt, pepper, red wine vinegar, dried thyme, smoked paprika

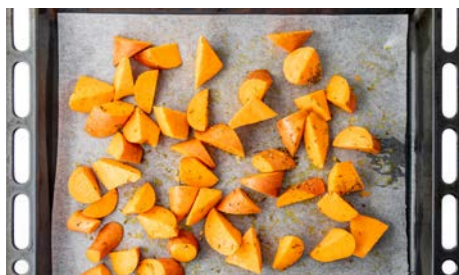
KEY UTENSILS

2 oven trays

NOTES

You can cut the sweet potatoes into angular pieces or wedges if preferred.

You can add the vegetables and chipolatas to the tray with the sweet potatoes if you have room.



1. ROAST THE SWEET POTATOES

Set oven to 220°C.

Dice **sweet potatoes** and toss on a lined oven tray with **1/2 tsp thyme, olive oil, salt and pepper** (see notes). Roast for 25 minutes or until cooked through.



4. FINISH AND SERVE

Arrange **sweet potatoes, roast vegetables** and **chipolatas** on a serving plate or tray. Spoon over **chimichurri** to serve.



2. ROAST THE TRAYBAKE

Slice **capsicum, shallot** and **zucchini** into crescents. Add to a second lined oven tray with **cherry tomatoes** and **chipolata sausages** (see notes). Toss with **1/2 tbsp smoked paprika, olive oil, salt and pepper**. Roast for 20 minutes.



3. MAKE THE CHIMICHURRI

Finely chop **basil**. Combine with **1 crushed garlic clove, 1 tsp dried thyme, 2 tbsp vinegar** and **2 tbsp olive oil**. Season with **salt and pepper**.



Scan the QR code to
submit a Google review!

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**

