DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Product Spotlight: Feta cheese

Traditionally, feta is made using sheep's milk, although it can be made using sheep's, goat's or cow's milk, or any combination of the three.

Beef Sausage Coil
with Sweet Potato Chips & Feta Sauce

Beef sausage coil cooked in the pan and served with golden sweet potato chips, fresh leafy salad and a creamy feta sauce for dipping.

🕐 30 minutes   🍴 2 servings   🥩 Beef

Change the sauce!

You can serve the sausage with relish or sauce of choice instead of blending the feta. Crumble the cheese and toss it through the salad instead.

Per serve:

	PROTEIN	TOTAL FAT	CARBOHYDRATES
	47g	46g	63g

FROM YOUR BOX

SWEET POTATOES	400g
BEEF SAUSAGE COIL	300g
FETA CHEESE	1 packet
TOMATO	1
AVOCADO	1
MESCLUN LEAVES	60g

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

KEY UTENSILS

oven tray, frypan or BBQ, stick mixer or blender

NOTES

You can skewer the sausage to make turning the coil easier. Bake the sausage in the oven for 15 minutes if preferred.

Blend the feta cheese with milk instead of water for a creamier finish.

There will be enough feta sauce to dress the salad, but you can use vinegar and olive oil if preferred.

1. ROAST THE SWEET POTATO

Set oven to 220ºC.

Cut **sweet potatoes** into chips. Toss on a lined oven tray with **oil**, **salt and pepper**. Roast for 20-25 minutes until golden and cooked through.

2. COOK THE SAUSAGE

Heat a frypan or BBQ over medium-high heat. Rub **sausage coil** with **oil** and cook for 6-8 minutes each side or until cooked through (see notes).

3. WHIP THE FETA SAUCE

Crumble **feta cheese** and blend with **1/3 cup water** (see notes) and **2 tsp oregano** using a stick mixer or blender. Season with **pepper** to taste.

4. PREPARE THE SALAD

Wedge **tomato** and slice **avocado**. Toss together with **mesclun leaves** (see notes).

5. FINISH AND SERVE

Arrange sausage coil, sweet potato chips, salad and feta sauce on a platter. Serve at the table.

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**