




Product Spotlight: Chives


Any leftover chives are delicious in a breakfast omelette! Store chives in a plastic bag or container, wrapped in damp paper or kitchen towel to prevent them from dehydrating.



Sausage Coil with French Onion Dip

A beef sausage coil served with herb roast potatoes, apple coleslaw, and creamy French onion dip, this dinner is best-enjoyed family platter style!

 25 minutes

 2 servings

 Beef

Switch it up!

If you're not a fan of fruit in salads, substitute the apples with some sliced capsicum or cucumber instead!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	32g	60g	87g

FROM YOUR BOX

BABY POTATOES	400g
BEEF SAUSAGE COIL	300g
RED APPLE	1
CELERY STICKS	2
COLESLAW	250g
FRENCH ONION DIP	1 tub
CHIVES	1 bunch

FROM YOUR PANTRY

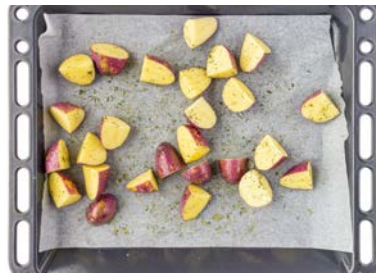
oil for cooking, olive oil, salt, pepper, red wine vinegar, dried herb (of choice)

KEY UTENSILS

frypan or BBQ, oven tray

NOTES

We used dried dill for roasting the potatoes. Increase the oven temperature to 250°C for extra crispy potatoes.



1. ROAST THE POTATOES

Set oven to 220°C.

Halve (or quarter) **potatoes** and toss on a lined oven tray with **1/2 tsp dried herb of choice, oil, salt and pepper** (see notes). Roast in oven for 20 minutes until golden.



2. COOK THE SAUSAGE

Heat a frypan or BBQ over medium-high heat. Rub **sausage** with **oil** and cook for 4-6 minutes on each side or until cooked through.



3. PREPARE THE COLESLAW

In a large bowl whisk together **1 tbsp vinegar, 2 tbsp olive oil, salt and pepper**. Slice **apple** and **celery**. Add to bowl along with **coleslaw** and toss all together.



4. PREPARE THE DIP

Combine **French onion dip** with **1 tbsp water**. Slice **chives** and stir through.



5. FINISH AND SERVE

Serve roast potatoes and sausage coil with coleslaw and French onion dip.



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