



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.



30 minutes



4/6 servings



Beef

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	32g	20g	45g

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
YELLOW CAPSICUM	1	2
RED ONION	1	1
ZUCCHINI	1	2
CHERRY TOMATOES	200g	2 x 200g
BEEF CHIPOLATA SAUSAGES	600g	600g + 300g
BASIL	20g	60g
GARLIC CLOVE	1	2

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.



Scan the QR code to
submit a Google review!



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, red onion** and **zucchini** into crescents. Add to a second lined oven tray with **tomatoes** and **chipolata sausages**. Toss with **1 tbsp smoked paprika, olive oil, salt and pepper**. Roast for 20 minutes.

6P – use 1 1/2 tbsp smoked paprika.



3. MAKE THE CHIMICHURRI

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

6P – Finely chop **basil**. Combine with **crushed garlic, 2 tsp dried thyme, 3 tbsp vinegar** and **4 tbsp olive oil**. Season with **salt and pepper**.

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**

