



### 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



4/6 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
	29g	37g	43g

## FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	1kg	1.5kg
BEEF SAUSAGE COIL	600g	600g + 300g
RED APPLES	2	2
CELERY STICKS	2	3
COLESLAW	250g	2 x 250g
FRENCH ONION DIP	1 tub	2 tubs
CHIVES	1 bunch	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.



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### 1. ROAST THE POTATOES

Set oven to 220°C.

Halve (or quarter) **baby 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.



### 4. PREPARE THE DIP

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

**6P** - Combine French onion dip with 2 tbsp water.



### 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.



### 5. FINISH AND SERVE

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



### 3. PREPARE THE COLESLAW

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

**6P** - Whisk together 2 tbsp vinegar, 3 tbsp olive oil, 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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

