



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Green apple

Green apples are slightly more acidic than red apples, making them perfect to use in homemade chutneys like in this recipe.



3 Crispy Sausage Sizzle with Chutney and Coleslaw

A delicious and easy homemade tomato & apple chutney, crispy fried (or BBQed) herb & garlic beef sausages, crunchy yoghurt coleslaw, sliced veg and freshly baked Turkish rolls.

 30 minutes

 2 servings

 Beef

7 December 2020

Go traditional

Instead of making tomato chutney, you can slice the brown onion and fry it in oil/butter. Then, BBQ the sausages and serve all as a traditional sausage sizzle.

FROM YOUR BOX

BROWN ONION	1
GARLIC CLOVES	2
GREEN APPLE	1
CHOPPED TOMATOES	400g
HERB & GARLIC BEEF SAUSAGES	300g
COLESLAW	1 bag (200g)
NATURAL YOGHURT	2 tbsp
TOMATO	1
LEBANESE CUCUMBER	1
TURKISH BREAD ROLLS	2

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, red wine vinegar, ground cinnamon (see notes), brown sugar

KEY UTENSILS

saucepan, frypan (or bbq)

NOTES

Instead of cinnamon, you can use cloves, oregano, nutmeg or ginger.

Prefer a smooth sauce instead of a chunky chutney? Simply use a stick mixer. Any leftover chutney keeps well in the fridge or freezer for later!

No beef option – beef sausages are replaced with chicken sausages. Use oil when cooking.

No gluten option – Turkish rolls are replaced with GF Turkish rolls.



1. SAUTÉ THE ONION

Heat a small saucepan with **oil** over medium-high heat. Dice and add onion, cook for 4-5 minutes. Crush garlic, peel and dice apple, adding to pan as you go with **1/2 tsp cinnamon**.

Set oven to 200°C (optional, see step 5).



2. FINISH THE CHUTNEY

Add tomatoes, **1/2 tin water**, **2 tbsp sugar** and **1 tbsp vinegar**. Simmer for 15 minutes or until thickened. Season with **salt and pepper** (see notes).



3. COOK THE SAUSAGES

Heat a frypan over medium-high heat (or use your bbq). Add sausages and cook for 5 minutes, turning occasionally. Slice in half lengthways and cook for a further 5 minutes, cut-side down, until crispy (optional).



4. MAKE THE COLESLAW

Tip coleslaw into a bowl and dress with yoghurt. Toss well and season with **salt and pepper**.



5. PREPARE THE SALAD

Slice tomato and cucumber. Arrange on a plate.



6. FINISH AND PLATE

Slice Turkish rolls and take components to the table for everyone to help themselves.

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**

