



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Chipolatas

These beef chipolatas are like sausages, but smaller! They're delicately seasoned and can be cooked in the oven, in a frypan or on the barbie.



## 3 Little Sausage Tray Bake with Crispy Coleslaw

Little sausages for big appetites! Oven-roasted with fresh veggies and a side of crispy coleslaw.

 30 minutes

 2 servings

 Beef

5 October 2020

## BBQ time

*You can easily head outside to cook the chipolatas on the barbie if you prefer! You can also make veggie skewers with the shallot, capsicum, cherry tomatoes, olives and carrot to barbecue on the side.*

## FROM YOUR BOX

SWEET POTATOES	400g
SHALLOT	1
RED CAPSICUM	1/2 *
CHERRY TOMATOES	1 bag (200g)
BEEF CHIPOLATAS (GF)	300g
GREEN OLIVES	1/2 jar *
BABY WOMBOK	1/3 *
CELERY STICK	1
CARROT	1
LEMON	1/2 *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, dried Italian herbs (or dried herb of choice), balsamic vinegar

## KEY UTENSILS

oven tray

## NOTES

Instead of oil, you can add 1-2 tbsp mayo to the coleslaw for a creamier version.

**No beef option** – beef chipolatas are replaced with chicken sausages. Cook as per recipe.



### 1. CHOP THE VEGETABLES

Set oven to 220°C.

Cut sweet potato into 3cm chunks, wedge shallot and slice capsicum. Toss on a lined oven tray with cherry tomatoes, **1/2 tsp Italian herbs, 1 tbsp vinegar, oil, salt and pepper.**



### 2. ADD THE SAUSAGES

Tuck sausages among vegetables and sprinkle over drained olives. Roast in the oven for 20 -25 minutes or until cooked through.



### 3. MAKE THE COLESLAW

Finely slice wombok and celery. Julienne or grate carrot. Toss together in a bowl with juice from 1/2 lemon, **1 tbsp olive oil, salt and pepper** (see notes).



### 4. FINISH AND PLATE

Lightly crush tomatoes to release juices. Tip everything into a serving tray and take to the table with the coleslaw 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**

