



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Onions

Did you know that in the Middle Ages onions were an acceptable form of currency. They were used to pay for rent, goods and services – and even given as gifts!!



3 Summer Sausage Feast with Caramelised Onions

Beef sausage coil, served with caramelised onions, potato wedges and coleslaw. Looks like an “Aussie” dinner to me!

 30 minutes

 4 servings

 Beef

19 November 2021

Mix it up!

Dice and boil the potatoes for a potato salad and toss the coleslaw with oil and vinegar. Perfect to take to the park for a picnic!

FROM YOUR BOX

POTATOES	800g
SAUSAGE COIL	600g
BROWN ONIONS	2
RED APPLE	1
SULTANAS	1 box (40g)
COLESLAW	1/2 bag (250g) *
NATURAL YOGHURT	1/3 tub *
TOMATO SAUCE	1 bottle (300ml)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, white wine vinegar, maple syrup

KEY UTENSILS

large frypan, saucepan, oven tray

NOTES

If you are cooking the sausage coil on the barbecue you can run 2 skewers through to help hold it together when it's time to turn over.

Add 1-2 tsp of your favourite curry powder to the coleslaw for an Indian twist.

No beef option – beef sausage coil is replaced with chicken sausages.



1. COOK THE POTATOES

Set oven to 220°C.

Cut potatoes into wedges and toss on a lined oven tray with **oil, salt and pepper**. Cook for 20-25 minutes until golden and crunchy.



2. COOK THE SAUSAGE

Heat a frypan (or the bbq) over medium-high heat. Rub sausage coil with **oil** and cook for 6-7 minutes each side or until cooked through (see notes).



3. CAMELISE THE ONIONS

Heat a saucepan over medium heat with **2 tbsp butter/oil**. Slice and add onions. Cook, stirring, for 5-6 minutes. Add **1 tbsp vinegar** and **1 tbsp maple syrup**. Cook for further 3-5 minutes until sticky. Season with **salt and pepper**.



4. TOSS THE COLESLAW

Dice apple and toss with sultanas and coleslaw. Dress with 1/3 tub (or to taste) yoghurt. Season to taste with **salt and pepper**.



5. FINISH AND SERVE

Place all components and tomato sauce onto a platter and take to the table for sharing.

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**

