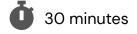




## Summer Sausage Feast

## with Caramelised Onions

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





4 servings



# 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)

<sup>\*</sup>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 mediumhigh heat. Rub sausage coil with oil and cook for 6-7 minutes each side or until cooked through (see notes).



### 3. CARAMELISE 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.



