

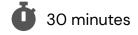




Pork Sausage Sizzle

with Apple Slaw and Wedges

Fresh Italian pork sausages from The Farm House cooked on the BBQ with caramelised onion, served with a crunchy apple coleslaw with curry mayonnaise and golden potato wedges.





2 servings



rolls and enjoy a BBQ in the park! Prepare the coleslaw beforehand

to take with you.

TOTAL FAT CARBOHYDRATES

Switch the wedges for some hot dog

67g

FROM YOUR BOX

MEDIUM POTATOES	3
PORK SAUSAGES	1 packet
BROWN ONION	1
GREEN APPLE	1
CHIVES	1 bunch
COLESLAW	1 bag
CURRY MAYONNAISE	1 sachet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

oven tray, large frypan or BBQ

NOTES

You can use the whole sachet of mayonnaise for a creamier coleslaw. The curry mayonnaise is mild; if you prefer a less spiced coleslaw, use plain mayonnaise instead. Save the curry mayo for dipping the wedges.



1. COOK THE WEDGES

Set oven to 220°C.

Cut potatoes into wedges. Toss on a lined oven tray with 1/2 tsp thyme, oil, salt and pepper. Roast for 25-30 minutes until golden and cooked through.



2. COOK THE SAUSAGES

Heat a frypan or BBQ over medium-high heat with **oil**. Add sausages to cook for 8-10 minutes until cooked through.



3. ADD THE ONION

Slice and add onion to pan at same time. Cook for 5-8 minutes until softened. Remove and set aside.



4. PREPARE THE SLAW

Slice apple and chives. Toss together with coleslaw and 1/2 curry mayonnaise (see notes).



5. FINISH AND SERVE

Serve sausages with onions, wedges and coleslaw.



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