



Product Spotlight: The Farm House

The Farm House is a family-owned butchery, smokehouse and charcuterie located just outside Margaret River. They are free-range and "believe in making the best products in the most natural way".



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.



30 minutes



2-3 servings



Pork

Take it with you!

*Switch the wedges for some hot dog rolls and enjoy a BBQ in the park!
Prepare the coleslaw beforehand to take with you.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	41g	94g	105g

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

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 apples and chives. Toss together with coleslaw and curry mayonnaise to taste (save any leftovers for dipping, see notes).



5. FINISH AND SERVE

Serve sausages with onions, wedges and coleslaw.



Scan the QR code to
submit a Google review!

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**

