

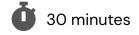




Pork Sausage Sizzle

with Apple Slaw and Wedges

Fresh Cumberland pork sausage cooked on the BBQ with caramelised onion, served with a crunchy apple coleslaw with curry mayonnaise and golden potato wedges.





2 servings



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.

PROTEIN TOTAL FAT CARBOHYDRATES

38g

FROM YOUR BOX

MEDIUM POTATOES	3
PORK SAUSAGES	4-pack
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 **1/2-1 sachet curry mayonnaise** (see notes).



5. FINISH AND SERVE

Serve sausages with onions, wedges and coleslaw.







