



### Product Spotlight: Apples

Apples contain 25% air, which means they float in water, and you can play apple bobs with them!



## 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.



30 minutes



2 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
	30g	42g	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**.



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