



Product Spotlight: Brown Onion

Did you know onions were a form of currency in the Middle Ages? They paid for rent, goods and services, and they were even given as gifts!



Barbecued Sausage Board with Smashed Potatoes

Alfresco dining at it's family-friendly finest! Beef chipolata sausages, barbecued with a rainbow of veggies and smashed baby potatoes, served with caramelised onions and creamy dipping sauce.



40 minutes



4/6 servings



Beef

Roast it!

If you don't feel like heading out to the BBQ, do not fear! The smashed potatoes, capsicum, zucchini, corn and sausages can all be roasted. Caramelize onions in a frypan or save for another meal.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	43g	63g	73g

FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	1kg	1kg + 500g
RED CAPSICUM	1	2
ZUCCHINI	1	1
BROWN ONIONS	2	2
CORN COBS	2	3
BEEF CHIPOLATAS	600g	600g + 300g
POTATO SALAD DRESSING	2 sachets	2 sachets

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

large saucepan, BBQ

NOTES

Boil kettle and cover potatoes with hot water to speed up the process.

For traditional caramelised onions, cook in a frypan for 5 minutes until tender. Add 1 tbsp sugar and vinegar and cook for a further 5 minutes. Season with salt and pepper.

Skip the smashed potatoes and toss boiled potatoes with potato salad dressing.



Scan the QR code to submit a Google review!



1. BOIL THE POTATOES

Halve **potatoes**. Place in a saucepan and cover with water (see notes). Cover and bring to a boil. Simmer for 10–15 minutes until tender. Drain the potatoes and return to saucepan. Toss with **oil, salt and pepper**.



2. PREPARE THE INGREDIENTS

Quarter **capsicum**, slice **zucchini** and **onion**. Toss with **oil, 2–3 tsp thyme, salt and pepper**. Pull husks back from **corn** to reveal cobs and remove fine silk threads, season with **oil, salt and pepper** (see notes).



3. SMASH THE POTATOES

Heat a BBQ over medium–high heat with **oil**. Add **potatoes** and use a spatula to smash into BBQ. Add **capsicum** and **corn**. Cook, turning, for 5–10 minutes until golden, crispy and tender.



4. ADD THE SAUSAGES

Add **sausages** and **onion** (see notes) to BBQ. Cook, turning, for 6–8 minutes, until cooked through. Add **zucchini** and cook for 4 minutes, turning, until zucchini is tender.



5. FINISH AND SERVE

Serve **vegetables, sausages, caramelised onions** and **potato salad dressing** on a large platter tableside for everyone to enjoy.

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

