



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



30 minutes



4 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
	34g	16g	64g

FROM YOUR BOX

MEDIUM POTATOES	1kg
PORK SAUSAGES	1 packet
BROWN ONION	1
GREEN APPLES	2
CHIVES	1 bunch
COLESLAW	1 bag
CURRY MAYONNAISE	2 sachets

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 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 10–12 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** (see notes).



5. FINISH AND SERVE

Serve sausages with onions, wedges and coleslaw.



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