



### 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



4/6 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
	31g	43g	39g

## FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
PORK SAUSAGES	6pk	6pk + 4pk
BROWN ONION	1	2
GREEN APPLES	2	2
CHIVES	1 bunch	1 bunch
COLESLAW	1 bag	2 bags
CURRY MAYONNAISE	2 sachets	3 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 **1-2 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 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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