



**Product Spotlight:  
Abhi's Bakery**


Abhi's products have reached cult status over the last 20 years and are available to purchase across Perth and from our Marketplace.




# Beef Sausage Coil

with Veggie Kebabs and Grilled Ciabatta

BBQ beef sausage coil and veggie skewers paired with grilled fresh ciabatta bread from Abhi's Bakery and crunchy dip.

 35 minutes

 2 servings

 Beef

*Make a veggie salad!*  
*You can toss the grilled veggies with some pearl couscous or quinoa for a simple vegetable salad to serve more people!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	97g	61g

## FROM YOUR BOX

ZUCCHINI	1
RED ONION	1
CHERRY TOMATOES	200g
CIABATTA BREAD LOAF	1
BEEF SAUSAGE COIL	300g
GARLIC CLOVE	1
CRUNCHY RED DIP	1 tub

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried Italian herbs, wooden or metal skewers

## KEY UTENSILS

BBQ or griddle pan, stick mixer or blender

## NOTES

You can thread skewers through the sausage coil before cooking; this will help when turning it.

**No gluten option** – ciabatta bread loaf is replaced with 2-pack GF Turkish rolls.



Scan the QR code to submit a Google review!



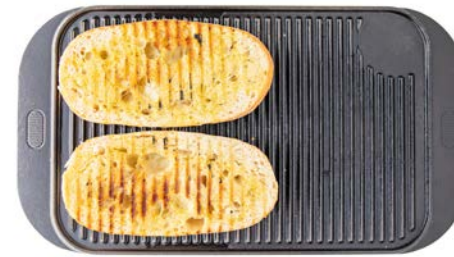
### 1. PREPARE THE SKEWERS

Cut **zucchini** and **onion** into evenly sized pieces. Toss with **tomatoes**, **2 tsp dried Italian herbs**, **oil**, **salt** and **pepper**. Thread vegetables onto **skewers**.



### 4. COOK THE SAUSAGE

Coat **sausage coil** with **oil**. Add to BBQ at the same time as skewers. Cook for 6–8 minutes each side or until cooked through (see notes).



### 2. TOAST THE BREAD

Heat the BBQ or griddle pan over medium-high heat. Slice **ciabatta loaf** in half horizontally. Rub cut half with **olive oil**. Grill on BBQ for 1–2 minutes each side until charred. Set aside and keep BBQ on heat.



### 6. FINISH AND SERVE

Cut **garlic** clove in half. Rub cut side over toasted bread. Slice bread and serve with sausage coil, veggie skewers and **dip**.



### 3. COOK THE SKEWERS

Add vegetable skewers to BBQ and cook, turning, for 15–20 minutes or until cooked through.

**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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

