



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



4 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**
0g 0g 0g

FROM YOUR BOX

ZUCCHINI	1
RED ONION	1
GREEN CAPSICUM	1
CHERRY TOMATOES	200g
CIABATTA BREAD LOAF	1
BEEF SAUSAGE COIL	600g
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.



1. PREPARE THE SKEWERS

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



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.



3. COOK THE SKEWERS

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



4. COOK THE SAUSAGE

Coat **sausage coil** with **oil**. Add to a frypan over medium-high heat (or BBQ along with skewers if there is room) and cook for 6-8 minutes each side or until cooked through (see notes).



5. 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**.



Scan the QR code to
submit a Google review!

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**

