



Product Spotlight: Syndian Sausages

These veggie sausages are Australian made and 100% natural! If you're not cooking them straight away they can be frozen and cooked from frozen another time!



Mix it up!

If you have any capers or olives in the pantry you can add them to the potato salad. You could also try roasting the vegetables instead for a little more texture in the salad.

1 Sun-dried Tomato Sausages with Dill Potato Salad

A classic potato salad with creamy plant based-mustard mayonnaise and dill, finished with crunchy sprouts and served alongside Syndian's Italian sun-dried tomato and polenta sausages.



30 minutes



2 servings



Plant-Based

FROM YOUR BOX

BABY POTATOES	400g
CARROT	1
DILL	1 packet
MUSTARD MAYONNAISE	1 jar
CELERY STICK	1
RED APPLE	1
BABY COS LETTUCE	1
CRUNCHY SPROUTS	1/3 pack *
VEGGIE SAUSAGES	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper

KEY UTENSILS

frypan, saucepan

NOTES

Keep the veggie sausages from touching each other in the pan as the skins will stick together.

If you have any mayonnaise left over you can enjoy it as a dipping sauce with fritters or in a sandwich.



1. COOK THE VEGETABLES

Quarter potatoes and cut carrot into 1 cm thick crescents. Place in a saucepan and cover with water. Bring to the boil and cook for 10–15 minutes, or until tender. Drain and leave to cool.



2. PREPARE THE DRESSING

Chop dill fronds. Combine with 1/3 cup mustard mayonnaise.



3. PREPARE THE SALAD

Dice celery and apple. Wedge lettuce. Set aside with sprouts.



4. COOK THE SAUSAGES

Heat a frypan over medium–high heat with **oil**. Add sausages and cook for 6–8 minutes, turning, until heated through (see notes).



5. TOSS THE SALAD

Arrange lettuce over a serving platter. Toss cooked vegetables with apple, celery and dressing. Season with **salt and pepper**. Place on platter and sprinkle sprouts over top.



6. FINISH AND PLATE

Divide salad and sausages among plates. Serve with extra mayonnaise for dipping.

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

