



### 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!



## 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 4 servings Plant-Based

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### 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.*

Per serve: **PROTEIN** 10g **TOTAL FAT** 33g **CARBOHYDRATES** 78g

## FROM YOUR BOX

BABY POTATOES	800g
CARROTS	2
DILL	1 packet
MUSTARD MAYONNAISE	1 jar
CELERY STICKS	2
RED APPLE	1
GEM LETTUCE	3 pack
ALFALFA + CRUNCHY SPROUTS	2/3 pack *
VEGGIE SAUSAGES	2 packets

*\*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 carrots 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 1/2 cup mustard mayonnaise.



### 3. PREPARE THE SALAD

Dice celery and apple. Wedge gem 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). Cook in batches if needed.



### 5. TOSS THE SALAD

Arrange gem 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**

