W2

DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Beef Chipolatas

with Potato Salad

Golden beef chipolatas with a herb aioli potato salad and a crisp green salad.

25 minutes | 2 servings | Beef

FROM YOUR BOX

MEDIUM POTATOES	3
SHALLOT	1
AIOLI	1 sachet
BEEF CHIPOLATAS	300g
MIXED SALAD	400g

FROM YOUR PANTRY

oil for cooking, salt and pepper, dried herb of choice (optional)

NOTES

You can add boiled eggs or crispy bacon to the potato salad. For crunch, add some fresh sliced snow peas or sugar snap peas. Add some frozen green peas for the last minute that the potatoes are cooking if you want to sneak in some extra vegetables!

The potato salad can be made a day in advance and stored in the fridge. This lets the flavours develop and saves time on cooking day.

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1. COOK THE POTATOES

Dice **potatoes** (3-4cm). Place in a saucepan and cover with water. Bring to a boil and simmer for 10-12 minutes or until tender. Drain and cool under running water.

TIP *You can use the potatoes to make wedges or chips instead! Or make mashed potatoes if preferred. Add some diced sweet potato or carrot to make extra serves if needed.*

2. MAKE THE DRESSING

Meanwhile, finely dice or slice **shallot** (use to taste). Combine in a large salad bowl with **1/2 aioli** and **1 tsp dried herb of choice** (see tip).

TIP *We added 1 tsp dried tarragon to the dressing. You could use dried oregano or parsley. Fresh herbs such as dill, parsley or chives could also be used. Add some diced celery, cornichons, capers or 1/2 tsp of mustard for extra flavour.*

3. COOK THE CHIPOLATAS

Heat a frypan over medium-high heat with oil. Add **chipolatas** and cook for 8-10 minutes, turning until cooked through.

TIP *You can cook the chipolatas on the BBQ or in the oven if preferred.*

4. FINISH AND SERVE

Toss **cooled potatoes** with **dressing** until well combined. Season with **salt and pepper** to taste. Serve with **chipolatas**, **mixed salad** and remaining **aioli** for dipping.

TIP *You can dress the salad if preferred. We served the salad with a pre-made vinaigrette.*

This recipe has simplified instructions to help lower your meal cost.