



Pork Chipolatas

with Potato Salad

Golden pork and sage chipolatas with a comforting potato salad, dressed in a herb aioli, and a crisp green salad.



25 minutes



2 servings



Pork

FROM YOUR BOX

MEDIUM POTATOES	3
SHALLOT	1
AIOLI	1 sachet
PORK 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 allows the flavours to enhance and saves time on cooking day.

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 2 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 SAUSAGES

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

TIP *You can cook the sausages 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 sausages, **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.