

X2



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Beef Chipolatas

with Apple Slaw

Beef sausages paired with crispy potato wedges and a refreshing coleslaw featuring crisp green apple with a yoghurt dressing.



30 minutes



2 servings



Beef

FROM YOUR BOX

MEDIUM POTATOES	3
BEEF CHIPOLATAS	300g
GREEN APPLE	1
COLESLAW	250g
NATURAL YOGHURT	1 tub

FROM YOUR PANTRY

oil for cooking, salt, pepper

NOTES

If you are feeding little ones, you can slice the chipolatas and roast small potato cubes instead.

If you have sliced bread you can make mini hot dogs with coleslaw.

You can save 1/2 a bag of coleslaw for another meal. Use in a stir-fry, burger or sandwiches.

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1. ROAST THE POTATOES

Set oven to 220°C. Cut **potatoes** into wedges and toss with **oil, salt and pepper** on a lined oven tray. Roast in oven for 25–30 minutes until golden and cooked through.

TIP *You can air fry the wedges or use the potatoes to make a mash if preferred. Add a ground spice or dried herb for extra flavour! Chopped fresh rosemary leaves also work well.*

2. BAKE THE CHIPOLATAS

Coat **beef chipolatas** with **oil**. Place on a second lined oven tray and bake for 10–12 minutes until cooked through.

TIP *You can use the same tray as the potatoes if there is room.*

3. PREPARE THE COLESLAW

Slice **apple**. Toss with **coleslaw** and **yoghurt** until well combined (see notes).

TIP *You can add fresh herbs such as parsley, dill or coriander. Dried cranberries or raisins can add a touch of sweetness. If you want to add fresh vegetables, red capsicum or grated beetroot work well! Sliced spring onions or red onion also adds a lovely flavour. Add some mayonnaise to the dressing for a sweeter finish if preferred.*

4. FINISH AND SERVE

Serve **chipolatas** with **potato wedges** and **coleslaw**.

TIP *You can serve the chipolatas with any mustard, tomato sauce or relish you may have.*

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