

X2



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



## Summer Sausage Share Plate

BBQ beef sausage coil with grilled garlic ciabatta bread and a fresh leafy salad.



25 minutes



2 servings



Beef

## FROM YOUR BOX

GARLIC CLOVE	1
BABY CIABATTA	1 loaf
SAUSAGE COIL	300g
CHERRY TOMATOES	200g
MESCLUN LEAVES	60g

## FROM YOUR PANTRY

oil for cooking, salt and pepper, butter or olive oil

## NOTES

You can bake the sausage in the oven for 15 minutes if preferred. The garlic bread can also be cooked in the oven.

**No gluten option – ciabatta bread is replaced with GF loaf.**

## 1. GRILL THE GARLIC BREAD

Combine crushed **garlic clove** with **40g softened butter** or **1/4 cup olive oil** (see tip). Slice **ciabatta bread** and coat each side with garlic butter. Grill on a griddle pan or BBQ over medium heat for 2–3 minutes each side until slightly charred and crunchy. Set aside.

**TIP** *If you need more time for the butter to soften, you can cook the sausage coil before you grill the garlic bread. You can add 1 tsp dried parsley or chopped fresh parsley to the butter if you have some.*

## 2. COOK THE SAUSAGE

Coat **sausage coil** with **oil**. Increase griddle pan or BBQ to medium–high heat. Cook sausage for 4–6 minutes each side or until cooked through.

**TIP** *You can skewer the sausage to make turning the coil easier.*

## 3. TOSS THE SALAD

Halve **cherry tomatoes**. Toss with **mesclun leaves** and dressing of choice.

**TIP** *You can add sliced avocado, cucumber or capsicum to the salad. Use a premade dressing of choice or for a quick vinaigrette, whisk together 1/2 tbsp vinegar (or lemon juice) with 1 tbsp olive oil, salt and pepper.*

## 4. FINISH AND SERVE

Serve garlic bread, sausage coil and salad at the table.

**TIP** *You can serve the sausage with tomato or BBQ sauce, a relish or chutney also works well!*

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