

X4



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



4 servings



Beef

FROM YOUR BOX

GARLIC CLOVE	1
BABY CIABATTA	1 loaf
SAUSAGE COIL	600g
CHERRY TOMATOES	200g
MESCLUN LEAVES	120g

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/oil. 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 pre-made dressing of choice or for a quick vinaigrette, whisk together 1 tbsp vinegar (or lemon juice) with 2 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.