



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### PRODUCT SPOTLIGHT: SUGAR SNAP PEAS

Sugar snaps look like peas used for shelling but have a tender, crisp, small, pale green, edible pod with sweet juicy seeds. The pods are about 5-8cm long and the seeds are rounder than snow peas.



# 1. GRILLED SAUSAGES

WITH ROASTED POTATOES & BRUSCHETTA DIP

 25 Minutes

 2 Servings

Quick & easy mid-week meal of oven grilled beef sausages and golden potatoes wedges served with a layered salad and bruschetta dip.

## FROM YOUR BOX

BABY POTATOES	400g
BEEF SAUSAGES (GF)	300g
TOMATOES	2
SUGAR SNAP PEAS	1/2 packet (75g) *
YELLOW CAPSICUM	1/2 *
THYME	1/2 packet *
FETA CHEESE	1/2 packet *
SMOKED SUN-DRIED TOMATOES	1 tub

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

olive + oil for cooking, salt, pepper

## KEY UTENSILS

oven tray, stick mixer

## NOTES

If you prefer to cook the sausages on the barbecue, you can roast, boil or panfry the potatoes.

Add some thyme leaves when roasting the potatoes. To quickly remove thyme leaves - place your fingers at the bottom of the stem, hold upside down and firmly slide the leaves down.

**No beef option - beef sausages are replaced with chicken sausages.** Increase cooking time if needed to ensure the sausages are cooked through.



### 1. ROAST THE POTATOES & SAUSAGES

Set oven to 250°C.

Quarter potatoes and arrange with sausages on a lined oven tray. Toss with **oil, salt and pepper**. Roast in the upper part of the oven for 20 minutes or until golden and cooked through. Turn halfway.



### 4. FINISH AND SERVE

Serve grilled sausages and potatoes with salad and dip.



### 2. PREPARE THE SALAD

In the meantime, cut tomatoes into rounds, trim and slice sugar snap peas and capsicum. Layer on a serving plate and top with thyme leaves (use to taste) and crumbled feta cheese. Drizzle with **olive oil**.



### 3. MAKE THE DIP

Drain tomatoes and blend into a rough consistency using a stick mixer. Transfer to a serving bowl.