



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Baby Cos Lettuce


Sturdy, crunchy and packed with nutrition, cos lettuce is a hearty salad green. Also known as romaine lettuce, cos is high in fibre and low in calories.



## 1 Sausage & Bean Hot-Pot with Garlic Ciabatta

Yummy tomato based sausage & bean hotpot served with a crunchy satisfying garlic ciabatta with parsley and cream cheese.

 20 minutes

 2 servings

 Beef

31 August 2020

## Garden Herbs?

Add other fresh herbs to the garlic bread mixture such as chopped rosemary, thyme, oregano, chives.. or why not add a pinch of chilli flakes!

## FROM YOUR BOX

BEEF CHIPOLATAS (GF)	300g
BROWN ONION	1/2 *
GREEN CAPSICUM	1
GARLIC CLOVES	2
BAKED BEANS	400g
PHILADELPHIA CREAM CHEESE	1/2 packet *
PARSLEY	1/2 bunch *
CIABATTA LOAF	1
BABY COS LETTUCE	1

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, vinegar (optional)

## KEY UTENSILS

frypan, oven tray

## NOTES

Use bread to taste, any leftovers can be frozen.

**No beef option** – beef sausages are replaced with chicken sausages. Cut into halves or bite-sized pieces for ease of serving if you like!

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

**Veg option** – beef sausages are replaced with veggie sausages. Cook veggie sausages as per step 1 for 6–8 minutes or until warmed through. Remove from pan and return just prior to serving. Make sure the veggie sausages don't touch each other in the pan as the skins will stick together.



### 1. BROWN THE SAUSAGES

Set oven to 220°C.

Heat a large frypan with **oil** over medium-high heat. Add sausages and cook for 3–4 minutes until browned all around.



### 2. ADD THE VEGETABLES

Slice onion and capsicum. Add to pan as you go with **1 tsp oregano** and 1 crushed garlic clove. Stir in beans, cover and simmer for 10 minutes.



### 3. MAKE THE GARLIC SPREAD

Use a fork to mash together Philadelphia cheese with 1 crushed garlic clove, **1 tbsp water**, 1/4 cup chopped parsley, **salt and pepper**.



### 4. MAKE THE GARLIC BREAD

Halve ciabatta lengthways (see notes) and spread with cream cheese mixture. Place on a lined oven tray and cook for 5–7 minutes in the oven.



### 5. CHOP THE LETTUCE

Roughly chop the lettuce. Dress with **olive oil and vinegar**, if desired.



### 6. FINISH AND SERVE

Season the sausage & bean hotpot to taste with **salt and pepper**. Top with parsley and serve with sliced garlic ciabatta at the table.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

