

SEE  
NOTES FOR  
VEGETARIAN  
INSTRUCTIONS



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: The Farm House

The Farm House is a family owned Butchery, Smoke House and Charcuterie just outside Margaret River. They are free-range and "believe in making the best products in the most natural way".



## 1 Spanish Potatoes with Lamb Sausage & Sourdough Toasts

Delicious Spanish inspired dinner served at the table in one pan alongside sourdough toasts.

 20 minutes

 2 servings



 Lamb

9 November 2020

*Make a one-tray!*

*Quarter and roast potatoes for 15 minutes. Add remaining vegetables and roast for a further 10-15 minutes for a simple one-tray solution!*

## FROM YOUR BOX

BABY POTATOES	300g
TOMATOES	2
RED ONION	1/2 *
GREEN OLIVES	1 jar
LAMB SAUSAGE 	1 packet (200g)
GREEN BEANS	1/2 packet (75g) *
GARLIC CLOVE	1
SOUSDOUGH ROLLS	2-pack
CHIVES	1/3 bunch *
 HALLOUMI	150g

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

olive + oil/butter for cooking, salt, pepper, smoked / ground paprika, red wine vinegar, dried oregano


## KEY UTENSILS

saucepan, frypan x 2

## NOTES

**No lamb option** - lamb sausage is replaced with 300g chicken strips. Cook as per recipe, increase paprika to taste!

**No gluten option** - bread rolls are replaced with GF bread.

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



### 1. BOIL THE POTATOES

Quarter potatoes and place in a saucepan. Cover with water, bring to the boil and simmer for 6-7 minutes, or until just tender but still firm. Drain, see step 4.



### 2. DRESS THE TOMATOES


Wedge/chop tomatoes and red onion. Toss in a bowl with drained olives, **2 tbsp olive oil**, **1 tbsp red wine vinegar**, **1/2 tsp oregano**, **salt and pepper**. Set aside.



### 3. COOK THE SAUSAGE

Heat a frypan with **oil/butter** over medium heat. Slice/dice sausage, add to pan and cook for 3-4 minutes or until golden.

Trim and cut beans into thirds, add to pan.

 **VEG OPTION** - Dice halloumi, toss with **1/2 tsp smoked paprika**. Cook halloumi and beans as above. Go to step 4.



### 4. TOSS IT ALL TOGETHER

Season with **1 tsp paprika** and crush in garlic. Add drained potatoes and tomato mixture, cook for 5 minutes or until warmed through and cooked to your liking. Season with **salt and pepper** to taste.



### 5. TOAST BREAD (OPTIONAL)

Slice bread rolls (use to taste and freeze remaining) and toast in a dry pan, sandwich press or toaster.



### 6. FINISH AND SERVE

Serve one pan at the table topped with chopped chives alongside toasts.

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