





# **Spanish Potatoes**

with Lamb Sausage & Sourdough Toasts

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





2 servings



# 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
GARLIC CLOVE SOURDOUGH ROLLS	1 2-pack
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SOURDOUGH ROLLS	2-pack

<sup>\*</sup>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 lamp 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.

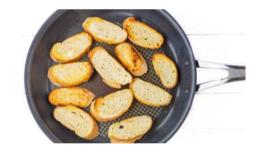
Trim and cut beans into thirds, add to pan.

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.

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



