

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Beerenberg


About 200 years ago, George and Anna Paech came all the way from Prussia and settled in the Adelaide Hills where they started what is today known as the Beerenberg farm. The name Beerenberg means 'Berry Hill' in German.

FROM THE
BEERENBERG
FAMILY FARM

2 Sausage Sizzle with Caramelised Onion & Coleslaw

Gourmet beef sausages, caramelised onion, coleslaw and cheese served in wholemeal rolls.



 20 minutes

 2 servings

 Beef

11 January 2021

FROM YOUR BOX

BROWN ONION	1
SEEDED MUSTARD	1 small jar
COLESLAW	1 bag (250g)
AIOLI	100g
BEEF SAUSAGES (GF) 	2-pack (300g)
TOMATO	1
CHIVES	1/2 bunch *
SHREDDED CHEESE	1 packet
WHOLEMEAL HOTDOG ROLLS	2-pack
 VEGETARIAN SAUSAGES	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper


KEY UTENSILS

frypan, large grillpan or barbecue

NOTES

No beef option - beef sausages are replaced with 1 packet chicken sausages. Cook as per recipe or until cooked through.

No gluten option - hot dog rolls are replaced with GF rolls.

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



1. CARAMELISE THE ONION

Heat a frypan with **1 tbsp oil** over medium heat. Peel and slice onion, add to pan and cook for 8-10 minutes. Stir in half of the mustard and season with **salt and pepper**. Cook for a further 5 minutes or until caramelised.




2. TOSS THE COLESLAW

Toss coleslaw with aioli. Season to taste with **salt and pepper**. Set aside.



3. GRILL THE SAUSAGES

Heat the barbecue or a grill pan over medium-high heat. Rub sausages with **oil** and cook for 8-10 minutes turning occasionally until cooked through.

 VEG OPTION - Cook veggie sausages in a frypan for 6-8 minutes or until warmed through. Make sure the veggie sausages don't touch each other in the pan as the skins will stick together.



4. PREPARE THE FILLINGS

Slice tomato and chives. Arrange on a platter with caramelised onion and cheese (use to taste). Slice open the hot dog rolls and warm if desired.



5. ASSEMBLE & SERVE

Assemble the sausages in rolls with all the fillings and remaining coleslaw on the side. Serve with remaining mustard or any other favourite sauce of choice.

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**

