

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
SOURODOUGH 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.

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

