



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: JimJam Foods

Maggie and Steven make the delicious range of JimJam Foods from their 60 acre farm in North East Victoria. Their focus is on real food and amazing flavours! A perfect match for Dinner Twisters!



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



4 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)	600g
RED ONION	1
RED CAPSICUM	1
GREEN CAPSICUM	1
HAZ BEANS	1 jar
PHILADELPHIA CREAM CHEESE	1/2 packet *
GARLIC CLOVES	1-2
PARSLEY	1/2 bunch *
CIABATTA LOAF	1
BABY COS LETTUCE	1

**Ingredient also used in another recipe*

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan, oven tray

NOTES

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 red onion and capsicums. Add to pan as you go. Stir in beans and **1/4 jar water**. Cover and simmer for 10 minutes.



3. MAKE THE GARLIC SPREAD

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



4. MAKE THE GARLIC BREAD

Halve ciabatta lengthways 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**

