



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Chives

Any leftover chives are delicious in a breakfast omelette! Store chives in a plastic bag or container, wrapped in damp paper or kitchen towel to prevent them from dehydrating.



2 Sausage Coil with French Onion Dip

A Spring dinner best enjoyed family platter style! Beef sausage coil with herb roast potatoes and apple coleslaw, served with creamy French onion dip.

 25 minutes

 4 servings



 Beef

12 November 2021

Switch it up!

If you're not a fan of fruit in salads you can substitute the apples with some sliced capsicum or cucumber instead!

FROM YOUR BOX

BABY POTATOES	1kg
BEEF SAUSAGE COIL 	600g
RED APPLES	2
CELERY STICKS	3
COLESLAW	1/2 bag (250g) *
FRENCH ONION DIP	1 tub
CHIVES	1/2 bunch *
 VEGGIE SAUSAGES	2 packets

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red or white wine vinegar, dried herb (of choice)


KEY UTENSILS

large frypan, oven tray

NOTES

We used dried dill for roasting the potatoes. Increase the oven heat to 250°C for extra crispy potatoes.

No beef option – beef sausage coil is replaced with chicken sausages.

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



1. ROAST THE POTATOES

Set oven to 220°C.

Halve (or quarter) potatoes and toss on a lined oven tray with **1 tsp dried herb, oil, salt and pepper** (see notes). Roast in oven for 20 minutes until golden.



4. PREPARE THE DIP

Combine French onion dip with **1 tbsp water**. Slice chives and stir through.



2. COOK THE SAUSAGE


Heat a frypan or BBQ over medium-high heat. Rub sausage with **oil** and cook for 4-6 minutes on each side or until cooked through.

 **VEG OPTION** – Cook veggie sausages as above, in batches if needed.



5. FINISH AND SERVE

Serve roast potatoes and sausage coil with coleslaw and French onion dip.

 **VEG OPTION** – Serve roast potatoes with veggie sausages, coleslaw and French onion dip.



3. PREPARE THE COLESLAW

In a large bowl whisk together **1 tbsp vinegar, 2 tbsp olive oil, salt and pepper**. Slice apples and celery. Add to bowl along with coleslaw and toss all together.

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**

