



Roast Pork Sausages & Chimichurri Sauce

with Warm Roast Veggie Medley

EXPLORER

KID FRIENDLY

Grab your Meal Kit with this symbol



Sweet Potato



Tomato



Zucchini



Aussie Spice Blend



Pork, Garlic & Herb Sausages



Baby Spinach Leaves



Chimichurri Sauce



Pork, Garlic & Herb Sausages

Recipe Update

We've replaced the potato in this recipe with sweet potato due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 15-25 mins
Ready in: 35-45 mins

Carb Smart*
**Custom recipe is not Carb Smart*

This dish boasts four delicious components, which come together in four simple steps. From the tasty sausages and bright veggie toss to the chimichurri sauce that adds a salsa flair, we can't decide which bit we like best!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
tomato	1	2
zucchini	1	2
Aussie spice blend	1 sachet	2 sachets
pork, garlic & herb sausages	1 small packet	2 small packets OR 1 large packet
baby spinach leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
chimichurri sauce	1 medium packet	2 medium packets
pork, garlic & herb sausages**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2522kJ (603Cal)	449kJ (107Cal)
Protein (g)	28.2g	5g
Fat, total (g)	38.8g	6.9g
- saturated (g)	11.2g	2g
Carbohydrate (g)	34g	6.1g
- sugars (g)	7.7g	1.4g
Sodium (mg)	1047mg	186mg
Dietary Fibre (g)	7.2g	1.3g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3964kJ (947Cal)	557kJ (133Cal)
Protein (g)	47.4g	6.7g
Fat, total (g)	66.1g	9.3g
- saturated (g)	21.5g	3g
Carbohydrate (g)	40.2g	5.6g
- sugars (g)	8.2g	1.2g
Sodium (mg)	1534mg	216mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** and **tomato** into bite-sized chunks. Cut **zucchini** into rounds.
- Place **sweet potato, tomato** and **zucchini** on a lined oven tray. Sprinkle with **Aussie spice blend**, drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat.
- Roast until tender, **20-25 minutes**. Set aside to cool slightly.

TIP: If your oven tray is crowded, divide the veggies between two trays.

3



Bring it all together

- When the roast veggies have cooled a little, add **baby spinach leaves** and a drizzle of **white wine vinegar** to the oven tray.
- Gently toss to combine. Season to taste.

2



Bake the sausages

- While the veggies are roasting, place **pork, garlic & herb sausages** on a second lined oven tray and bake for **10 minutes**.
- Turn **sausages** and continue baking until browned and cooked through, **10-12 minutes**.

Custom Recipe: If you've doubled your pork, garlic & herb sausages, divide sausages between two trays if your tray is getting too crowded.

4



Serve up

- Divide the roast pork sausages and roast veggie medley between plates.
- Spoon **chimichurri sauce** over the sausages to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate