

with Warm Roast Veggie Medley

EXPLORER

KID FRIENDLY













Zucchini







Pork, Garlic &



**Baby Spinach** 

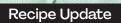
Leaves

Herb Sausages



Chimichurri Sauce





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



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

9			
	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** 

449kJ (107Cal) 6.9g 2g Carbohydrate (g) 6.1g 7.7g - sugars (g) 1.4g Sodium (mg) 1047mg 186mg Dietary Fibre (g) 7.2g 1.3g

Per 100g

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3964kJ (947Cal)	<b>557kJ</b> (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.



# 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.



# Bring it all together

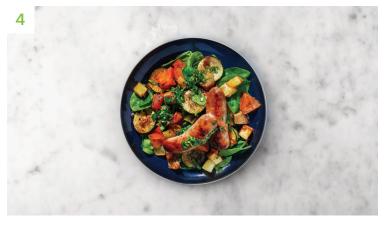
- When the roast veggies have cooled a little, add baby spinach leaves and a drizzle of white wine vinegar to the oven tray.
- · Gently toss to combine. Season to taste.



# 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.



## Serve up

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



Avg Qty Per Serving Energy (kJ) 2522kJ (603Cal) Protein (g) 28.2g Fat, total (g) 38.8g - saturated (g) 11.2g