



Pork Sausages & Homemade Potato Rosti

with Balsamic Salad, Green Beans & Herby Mayo

SKILL UP

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Pork, Garlic & Herb Sausages



Trimmed Green Beans



Potato



Chicken-Style Stock Powder



Spinach & Rocket Mix



Balsamic Vinaigrette Dressing



Dill & Parsley Mayonnaise



Pork, Garlic & Herb Sausages

Prep in: 20-30 mins
Ready in: 25-35 mins

Here to challenge your inner chefs, our new 'skill up' recipes will take you from zero to hero. Tonight, take on the potato rosti - a form of hash brown that is made by grating the potatoes and pan frying them until they are golden and crispy. Delish!

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

Pantry items

Olive Oil, Butter, Plain Flour

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pork, garlic & herb sausages	1 medium packet	2 medium packets OR 1 large packet
trimmed green beans	1 medium packet	1 large packet
potato	2	4
butter*	20g	40g
chicken-style stock powder	1 medium sachet	1 large sachet
plain flour*	1 tbs	2 tbs
spinach & rocket mix	1 medium packet	2 medium packets
balsamic vinaigrette dressing	1 medium packet	2 medium packets
dill & parsley mayonnaise	1 medium packet	1 large packet
pork, garlic & herb sausages**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3677kJ (879Cal)	680kJ (163Cal)
Protein (g)	30.7g	5.7g
Fat, total (g)	57.2g	10.6g
- saturated (g)	17.4g	3.2g
Carbohydrate (g)	59.2g	10.9g
- sugars (g)	8.5g	1.6g
Sodium (mg)	1207mg	223mg
Dietary Fibre (g)	7.9g	1.5g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5119kJ (1223Cal)	741kJ (177Cal)
Protein (g)	49.9g	7.2g
Fat, total (g)	84.5g	12.2g
- saturated (g)	27.6g	4g
Carbohydrate (g)	65.4g	9.5g
- sugars (g)	9.3g	1.3g
Sodium (mg)	1695mg	245mg
Dietary Fibre (g)	8.7g	1.3g

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.

We're here to help!

Scan here if you have any questions or concerns



1



Bake the sausages

- Preheat oven to **240°C/220°C fan-forced**.
- Place **pork, garlic & herb sausages** on a lined oven tray, drizzle with **olive oil** and turn to coat.
- Bake until cooked through, **10-14 minutes**.

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

3



Cook the potato rosti

- In a large frying pan, heat enough **olive oil** to coat the base over medium-high heat. When oil is hot, add heaped tablespoons of **potato mixture** in batches and flatten with a spatula (you should get 2 per person).
- Cook until golden, **4-6 minutes** each side (don't flip too early!). Transfer to a paper towel-lined plate.

TIP: Add extra olive oil between batches as needed.

2



Get prepped

- While the sausages are cooking, add **trimmed green beans** and a splash of **water** to a microwave-safe bowl, then cover with a damp paper towel.
- Microwave **green beans** on high until just tender, **2-4 minutes**. Drain and allow to cool.
- Grate **potato** and squeeze out excess moisture using a paper towel.
- In a small heatproof bowl, melt the **butter** in the microwave in **10-second** bursts.
- In a large bowl, combine **grated potato, chicken-style stock powder, the plain flour, butter** and a generous pinch of **pepper**.

TIP: Squeezing out the excess moisture helps ensure a crisp rosti!

4



Serve up

- In a second large bowl, combine **spinach & rocket mix** and **balsamic vinaigrette dressing**.
- Divide pork sausages, potato rosti, balsamic salad and green beans between plates. Serve with **dill & parsley mayonnaise**. Enjoy!

Rate your recipe

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