

Pork Sausages & Homemade Potato Rosti

with Green Bean Balsamic Salad & Herby Mayo

SKILL UP

KID FRIENDLY

Grab your meal kit
with this number

37



Herb & Garlic
Pork Sausages



Trimmed Green
Beans



Potato



Spinach & Rocket
Mix



Balsamic Vinaigrette
Dressing



Dill & Parsley
Mayonnaise



Herb & Garlic
Pork Sausages



Feta
Cubes

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!

Pantry items

Olive Oil, Butter, Plain Flour

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
herb & garlic pork 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
salt*	¼ tsp	½ tsp
plain flour*	1 tbs	2 tbs
spinach & rocket mix	1 medium packet	2 medium packets
balsamic vinaigrette dressing	1 packet	2 packets
dill & parsley mayonnaise	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3675kJ (878cal)	443kJ (106cal)
Protein (g)	30.6g	3.7g
Fat, total (g)	57.2g	6.9g
- saturated (g)	17.4g	2.1g
Carbohydrate (g)	59.4g	7.2g
- sugars (g)	8.8g	1.1g
Sodium (mg)	1219mg	146.8mg
Dietary Fibre (g)	7.9g	1g

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



Bake the sausages

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

3



Cook potato rosti

- In a large frying pan, heat enough **olive oil** to coat the base over medium-high heat. When the 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.

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** then 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**, the **salt**, **plain flour**, **melted butter** and a generous pinch of **pepper**.

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

Little cooks: Join the fun by combining the rosti mixture!

4



Serve up

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

Little cooks: Take the lead by tossing the salad!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW40



CUSTOM OPTIONS



DOUBLE HERB & GARLIC PORK SAUSAGES

Follow method above, cooking in batches if necessary.



ADD FETTA CUBES

Sprinkle over before serving.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

