

# Pork Sausages & Homemade Potato Rosti

with Green Bean Balsamic Salad & Herby Mayo

SKILL UP

KID FRIENDLY

Grab your meal kit with this number

42



Pork, Garlic & Herb Sausages



Green Beans



Potato



Chicken Stock Pot



Spinach & Rocket Mix



Balsamic Vinaigrette Dressing



Dill & Parsley Mayonnaise



Pork, Garlic & Herb Sausages



Diced Bacon

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
<b>olive oil*</b>	refer to method	refer to method
pork, garlic & herb sausages	1 medium packet	2 medium packets OR 1 large packet
green beans	1 medium packet	1 large packet
potato	2	4
<b>butter*</b>	20g	40g
chicken stock pot	1 small packet	1 medium packet
<b>plain flour*</b>	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)	4076kJ (974Cal)	790kJ (188Cal)
Protein (g)	40.2g	7.8g
Fat, total (g)	65.5g	12.7g
- saturated (g)	20.5g	4g
Carbohydrate (g)	63.8g	12.4g
- sugars (g)	8.9g	1.7g
Sodium (mg)	1466mg	284mg
Dietary Fibre (g)	7.9g	1.5g

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](https://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 & prep the green beans

- 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**.
- While the sausages are cooking, trim **green beans** and transfer to a microwave-safe bowl with a splash of water, then cover with a damp paper towel.
- Microwave **green beans** on high until just tender, **2-4 minutes**. Drain and allow to cool.

3



## Cook 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.

### CUSTOM OPTIONS



#### DOUBLE PORK, GARLIC & HERB SAUSAGES

Follow method above, cooking in batches if necessary.



#### ADD DICED BACON

Cook, breaking up with a spoon, 4-6 minutes. Sprinkle over salad and toss to combine.

2



## Make potato rosti

- Grate **potato**, then squeeze out excess moisture using a paper towel.
- In a small microwave-safe bowl, melt the **butter** in the microwave in **10-second** bursts.
- In a large bowl, combine **grated potato**, **chicken stock pot**, the **plain flour**, **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



## Finish & serve

- 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

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

