



Beef Sausages & Rosemary Hasselback Potatoes

with Honey-Mustard Gravy & Roasted Corn

FESTIVE FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Rosemary



Corn



Cucumber



Gravy Granules



Mixed Salad Leaves



Caramelised Onion & Parsley Beef Sausages



Dijon Mustard



Caramelised Onion & Parsley Beef Sausages

Prep in: 20-30 mins
Ready in: 40-50 mins

Tonight's tender beef sausages need very little to shine. We reckon it deserves a drizzle of honey-mustard gravy, and some rosemary Hasselback potatoes to round out the meal. This will definitely become everyone's favourite festive meal.

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

Pantry items

Olive Oil, Butter, Honey, Red Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
rosemary	2 sticks	4 sticks
butter*	40g	80g
corn	1 cob	2 cobs
cucumber	1	2
caramelised onion & parsley beef sausages	1 medium packet	1 large packet
gravy granules	1 medium packet	1 large packet
boiling water*	½ cup	1 cup
Dijon mustard	1 packet	2 packets
honey*	½ tsp	1 tsp
mixed salad leaves	1 small bag	1 medium bag
red wine vinegar*	drizzle	drizzle
caramelised onion & parsley beef sausages**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3022kJ (722Cal)	570kJ (136Cal)
Protein (g)	27.9g	5.3g
Fat, total (g)	49g	9.2g
- saturated (g)	26.2g	4.9g
Carbohydrate (g)	41.9g	7.9g
- sugars (g)	13.3g	2.5g
Sodium (mg)	1340mg	253mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4602kJ (1100Cal)	676kJ (162Cal)
Protein (g)	47.6g	7g
Fat, total (g)	79.8g	11.7g
- saturated (g)	41.2g	6.1g
Carbohydrate (g)	48.1g	7.1g
- sugars (g)	15.4g	2.3g
Sodium (mg)	2114mg	311mg

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



Roast the potatoes

- Preheat oven to **240°C/220°C fan-forced**. Cut each **potato** in half lengthways. Pick and finely chop **rosemary**.
- In a small heatproof bowl, add **rosemary** and the 1/2 the **butter** and heat in **10 second** bursts, until melted.
- Place 1 **potato** half flat-side down on a board between two wooden spoon handles (or chopsticks). Thinly slice **potato** without cutting all the way through.
- Place on lined oven tray, flat side down and repeat with the remaining **potato halves**. Brush over **rosemary butter** and season with **salt**. Toss gently to combine and roast until tender, **30-35 minutes**.

Little cooks: Take the lead by brushing the rosemary butter onto the potatoes!



Make the gravy

- When potatoes have **5 minutes** remaining, boil the kettle.
- In a medium heatproof bowl, combine **gravy granules** and the **boiling water**, whisking, until smooth, **1 minute**.
- Add **Dijon mustard**, the **honey** and remaining **butter**, whisk until combined.



Roast the corn

- Meanwhile, cut **corn cob** in half. Thinly slice **cucumber** into half-moons.
- When **potatoes** have **20 minutes** remaining, brush **corn** with **olive oil** and season. Place on oven tray with **potatoes**.
- Roast until tender and slightly charred, **20 minutes**.



Toss the salad

- In a large bowl, combine **mixed salad leaves**, **cucumber** and a drizzle of **red wine vinegar** and **olive oil**. Season.

Little cooks: Help wash and toss the salad!



Cook the sausages

- Meanwhile, in a large frying pan, heat a small drizzle of **olive oil** over high heat.
- Cook **beef sausages**, turning occasionally, until browned all over, **5-6 minutes**.
- Transfer **sausages** to a second lined oven tray and bake until cooked through, **8-10 minutes**.

Custom Recipe: If you've doubled your sausages, brown sausages as above and spread sausages over two lined oven trays.



Serve up

- Divide beef sausages, rosemary hasselback potatoes, corn cobs and cucumber salad between plates.
- Pour honey-mustard gravy over sausages to serve. Enjoy!

Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: hellofresh.com.au/rate