



Pork Sausage & Cheesy Veggie Traybake

with Greens & Garlic Aioli

Grab your Meal Kit with this symbol



Potato



Carrot



Zucchini



Nan's Special Seasoning



Pork, Garlic & Herb Sausages



Grated Parmesan Cheese



Mixed Leaves



Garlic Aioli

Prep in: **10-20 mins**
Ready in: **30-40 mins**

Naturally Gluten-Free
Not suitable for coeliacs

Sausages, bangers, snags - whatever you like to call them, these garlic and herb ones are heaven on a tray! We've baked them alongside plenty of sweet and earthy veggies, which are sprinkled with sharp Parmesan in the last five minutes to make them extra delicious; toss with mixed leaves for some green veggie action, and serve with our garlic aioli for creaminess.

Pantry items

Olive Oil, White 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
carrot	1	2
zucchini	1	2
Nan's special seasoning	1 medium sachet	1 large sachet
pork, garlic & herb sausages	1 medium packet	1 large packet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
mixed leaves	1 medium bag	1 large bag
white wine vinegar*	drizzle	drizzle
garlic aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3397kJ (812Cal)	609kJ (146Cal)
Protein (g)	29.9g	5.4g
Fat, total (g)	59.3g	10.6g
- saturated (g)	17.3g	3.1g
Carbohydrate (g)	37.7g	6.8g
- sugars (g)	10g	1.8g
Sodium (mg)	1320mg	237mg

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://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **potato, carrot** and **zucchini** into bite-sized chunks.

3



Add the cheese

- Remove both trays from oven. Set **sausage** tray aside.
- Sprinkle **grated Parmesan cheese** over **veggie** tray.
- Return **veggies** to oven to roast until the cheese is golden and veggies are tender, **5 minutes**.
- Add **mixed leaves** and a drizzle of **white wine vinegar** to the cheesy **veggie** tray. Toss to combine.

Little cooks: Sprinkle the cheese over the veggie tray under adult supervision. Be careful, the tray is hot!

2



Roast the veggies & sausages

- Place prepped **veggies** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **Nan's special seasoning** and season with **salt** and **pepper**. Toss to combine.
- On a second lined tray, place **pork, garlic & herb sausages**.
- Roast both trays until veggies are tender, potato is starting to brown and sausages are cooked through, **20-22 minutes**.

Little cooks: Take the lead and help season and toss the veggies.

4



Serve up

- Divide cheesy veggies between plates. Top with pork sausages.
- Serve with a dollop of **garlic aioli**.

Little cooks: Add the finishing touch by dolloping over the aioli!

Enjoy!

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