



Cheesy Pork Sausages & Roast Potato

with Apple Slaw, BBQ Mayo & Almonds

Grab your Meal Kit with this symbol



Potato



Apple



Flaked Almonds



Pork, Garlic & Herb Sausages



Grated Parmesan Cheese



Slaw Mix



BBQ Mayo



Pork, Garlic & Herb Sausages

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

Naturally Gluten-Free
Not suitable for coeliacs

We've teamed Parmesan-pork snags with family-friendly sides the kids can help you make, including a tart and crisp slaw dressed with BBQ mayo (don't knock the combo till you've tried it!).

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

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
pork, garlic & herb sausages	1 medium packet	1 large packet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
apple	1	2
slaw mix	1 medium bag	1 extra large bag
white wine vinegar*	drizzle	drizzle
BBQ mayo	1 large packet	2 large packets
flaked almonds	1 medium packet	1 large packet
pork, garlic & herb sausages**	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3555kJ (850Cal)	622kJ (149Cal)
Protein (g)	30.2g	5.3g
Fat, total (g)	59.9g	10.5g
- saturated (g)	17.2g	3g
Carbohydrate (g)	45.4g	7.9g
- sugars (g)	18.8g	3.3g
Sodium (mg)	1569mg	274mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5159kJ (1233Cal)	715kJ (171Cal)
Protein (g)	47.7g	6.6g
Fat, total (g)	92.3g	12.8g
- saturated (g)	29.7g	4.1g
Carbohydrate (g)	51.9g	7.2g
- sugars (g)	19.5g	2.7g
Sodium (mg)	2215mg	307mg

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

2022 | CW25



1



Roast the potato

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks.
- Place **potato** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the potato between two trays.

3



Make the slaw

- Meanwhile, thinly slice **apple** into wedges.
- In a large bowl, combine **apple**, **slaw mix**, a drizzle of **white wine vinegar** and 1/2 the **BBQ mayo**.
- Toss to coat. Season to taste.

Little cooks: Take the lead and help toss the slaw!

2



Bake the cheesy sausages

- Meanwhile, place **pork, garlic & herb sausages** on a second lined oven tray.
- Bake for **10 minutes**. Turn **sausages**, then sprinkle **grated Parmesan cheese** on top.
- Return **sausages** to oven to continue baking until browned and cooked through and the cheese is melted and golden, **10-15 minutes**.

Little cooks: Help sprinkle the cheese over the sausages.

Custom Recipe: If you've doubled your pork, garlic & herb sausages, spread them out over two lined oven trays if your tray is crowded.

4



Serve up

- Divide cheesy pork sausages, potatoes and apple slaw between plates.
- Sprinkle over **flaked almonds**. Serve with remaining **BBQ mayo**. Enjoy!

Little cooks: Add the finishing touch by sprinkling over the almonds and dolloping the **BBQ mayo** on top!

Rate your recipe

Our Culinary team is waiting for your feedback!

Let them know what you thought: hellofresh.com.au/rate