



Herby Pork Sausages & Scalloped Potatoes

with Garlicky Green Veggies



Potato



Garlic



Light Cooking Cream



Chicken-Style Stock Powder



Grated Parmesan Cheese



Green Beans



Pork Garlic & Herb Sausages



Baby Spinach Leaves



Pork Garlic & Herb Sausages

Hands-on: **25-35 mins**
 Ready in: **45-55 mins**
 Naturally Gluten-Free
Not suitable for coeliacs

We've giving bangers and mash an upgrade with our pork, garlic & herb sausages and scalloped potatoes, complete with a cheesy, creamy topping you'll want to make again and again!



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

Pantry items

Olive Oil, Butter (optional)

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

Medium saucepan · Medium or large baking dish · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
light cooking cream	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
green beans	1 small bag	1 medium bag
pork, garlic & herb sausages	1 medium packet	1 large packet
butter* (optional)	10g	20g
baby spinach leaves	1 large bag	1 extra large bag
pork, garlic & herb sausages**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3165kJ (756Cal)	576kJ (137Cal)
Protein (g)	30.4g	5.5g
Fat, total (g)	52.7g	9.6g
- saturated (g)	25.7g	4.7g
Carbohydrate (g)	38.8g	7.1g
- sugars (g)	6g	1.1g
Sodium (mg)	1323mg	241mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4697kJ (1122Cal)	671kJ (160Cal)
Protein (g)	46.7g	6.7g
Fat, total (g)	83.6g	12g
- saturated (g)	37.8g	5.4g
Carbohydrate (g)	45.4g	6.5g
- sugars (g)	6.8g	1g
Sodium (mg)	1924mg	275mg

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.

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1 Boil the potatoes

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of salted water to the boil. Cut the **potato** into thin slices. Finely chop the **garlic**. Cook the **potato** in the boiling water until just tender, **3-4 minutes**. Drain.



2 Bake the scalloped potatoes

In a baking dish, combine the **light cooking cream**, **chicken-style stock powder** and 1/2 the **garlic**. Season with **salt** and **pepper**. Add the **potato** slices and arrange so they sit flat, gently shaking the dish to cover with the **cream mixture**. Sprinkle with the **grated Parmesan cheese** and season with **pepper**. Cover the dish with foil, then bake until the potato has softened, **15 minutes**. Remove the foil, then bake until golden and the centre can be easily pierced with a knife, **10 minutes**.



3 Get prepped

While the scalloped potatoes are baking, trim the **green beans**.



4 Cook the sausages

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **pork, garlic & herb sausages**, turning occasionally, until browned, **8-10 minutes**. Transfer to a lined oven tray and bake until cooked through, **10-15 minutes**.

CUSTOM RECIPE

If you've doubled your sausages, cook in the frying pan in batches for best results. Finish cooking the sausages in the oven, as above.



5 Cook the veggies

When the potato and sausages have **5 minutes** remaining, return the frying pan to a medium-high heat with the **butter** (if using) and a drizzle of **olive oil**. Cook the **green beans** with a splash of **water** until tender, **3-4 minutes**. Add the **baby spinach leaves** and cook, stirring, until wilted, **1-2 minutes**. Add the remaining **garlic** and cook until fragrant, **1 minute**. Season to taste.

TIP: Add the spinach in batches if it doesn't fit in your pan in one go!



6 Serve up

Divide the herby pork sausages and scalloped potatoes between plates. Serve with the garlicky green veggies.

Enjoy!

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