



Quick Herby Pork Sausages & Creamy Slaw with Spiced Potato Fries

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato Fries



All-American Spice Blend



Pork, Garlic & Herb Sausages



Celery



Slaw Mix



Mayonnaise



BBQ Sauce



Pork, Garlic & Herb Sausages

Prep in: **5-15 mins**
Ready in: **25-35 mins**

If you're a fan of our pork sausages, you're going to be all for this speedy snag dinner, which requires just two oven trays and minimal prep. The potatoes get a flavour boost from our trusty All-American spice blend, which complements the herby sausages and creamy slaw. Add a dollop of our sweet and smokey BBQ sauce to tie everything together.

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

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato fries	1 medium bag	1 large bag
All-American spice blend	1 medium sachet	1 large sachet
pork, garlic & herb sausages	1 medium packet	1 large packet
celery	1 medium packet	1 large packet
slaw mix	1 small bag	1 large bag
mayonnaise	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
BBQ sauce	1 packet	2 packets
pork, garlic & herb sausages**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2719kJ (650Cal)	539kJ (129Cal)
Protein (g)	25.8g	5.1g
Fat, total (g)	38g	7.5g
- saturated (g)	11g	2.2g
Carbohydrate (g)	48g	9.5g
- sugars (g)	16.8g	3.3g
Sodium (mg)	1315mg	261mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4161kJ (995Cal)	636kJ (152Cal)
Protein (g)	45g	6.9g
Fat, total (g)	65.3g	10g
- saturated (g)	21.3g	3.3g
Carbohydrate (g)	54.2g	8.3g
- sugars (g)	17.4g	2.7g
Sodium (mg)	1802mg	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](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.

We're here to help!

Scan here if you have any questions or concerns



1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- **SPICY!** The spice blend is mild, but use less if you're sensitive to heat! Place **potato fries** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **All-American spice blend** and season with **salt**. Toss to coat.
- Roast until tender, **20-25 minutes**.

Little cooks: Help season and toss the potato!

3



Make the slaw

- When sausages have **10 minutes** remaining, finely chop **celery**.
- In a large bowl, combine **slaw mix**, **celery**, **mayonnaise** and a drizzle of **white wine vinegar** and **olive oil**.
- Season to taste.

Little cooks: Take the lead by tossing the slaw!

2



Cook the sausages

- While the potato is roasting, place **pork, garlic & herb sausages** on another lined oven tray and bake for **10 minutes**.
- Turn **sausages** and continue baking until browned and cooked through, **10-15 minutes**.

Custom Recipe: If you've doubled your sausages, spread sausages over two oven trays if the tray is getting crowded.

4



Serve up

- Divide herby pork sausages, creamy slaw and spiced potato fries between plates.
- Drizzle **BBQ sauce** over sausages. Enjoy!

Little cooks: Add the finishing touch by drizzling over the BBQ sauce!

Rate your recipe

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