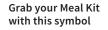


Quick Herby Pork Sausages & Creamy Slaw with Spiced Potato Fries

KID FRIENDLY









Spice Blend



Pork, Garlic & Herb Sausages









BBQ Sauce





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.

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

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	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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!



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!



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.



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!

