



Chargrilled Pork Sausages & Cheesy Greens

with Bacon & Dill Potato Salad

GRILL KIT

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Baby Broccoli



Green Beans



Dill



Salad Leaves



Balsamic Glaze



Walnuts



Wholegrain Mustard



Light Sour Cream



Pork, Garlic & Herb Sausages



Bacon



Shaved Parmesan Cheese



Caramelised Onion Chutney

Prep in: 30-40 mins
Ready in: 40-50 mins

There's a lot to love in this feast fit for a crowd, starting with the garlicky sausages, Parmesan-loaded greens and golden bacon - which get a lovely char on the grill while the potatoes are roasting. This recipe really is about letting the barbie and oven do their thing!

Pantry items

Olive Oil

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

Oven tray lined with baking paper

Ingredients

| | 2 People | 4 People |
|------------------------------|-----------------|------------------|
| olive oil* | refer to method | refer to method |
| potato | 2 | 4 |
| baby broccoli | 1 bunch | 2 bunches |
| green beans | 1 small bag | 1 medium bag |
| dill | 1 bag | 1 bag |
| wholegrain mustard | ½ packet | 1 packet |
| light sour cream | 1 medium packet | 1 large packet |
| pork, garlic & herb sausages | 1 medium packet | 1 large packet |
| bacon | 1 packet (100g) | 2 packets (200g) |
| shaved Parmesan cheese | 1 packet (26g) | 1 packet (52g) |
| salad leaves | 1 small bag | 1 medium bag |
| balsamic glaze | drizzle | drizzle |
| walnuts | 1 medium packet | 1 large packet |
| caramelised onion chutney | 1 packet (40g) | 2 packets (80g) |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3801kJ (908Cal) | 580kJ (139Cal) |
| Protein (g) | 42.8g | 6.5g |
| Fat, total (g) | 61.5g | 9.4g |
| - saturated (g) | 23.7g | 3.6g |
| Carbohydrate (g) | 45.9g | 7g |
| - sugars (g) | 19.2g | 2.9g |
| Sodium (mg) | 1532mg | 234mg |

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.



Roast the potato

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

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



Cook the bacon

- While sausages are cooking, grill **bacon** until golden, **2-4 minutes** each side. Transfer to a chopping board, then roughly chop.

No BBQ? Return pan to medium-high heat with a drizzle of olive oil. Cook bacon, turning, until golden, 4-5 minutes. Transfer to a chopping board, then roughly chop.



Get prepped

- Meanwhile, trim **baby broccoli** and chop into thirds. Trim **green beans**. Roughly chop **dill**.
- In a medium bowl, combine **wholegrain mustard** (see ingredients), **light sour cream**, **dill** and a pinch of **salt** and **pepper**.
- In a large bowl, combine **baby broccoli**, **green beans**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Set aside.

Little cooks: Take charge by combining the sauces!



Finish the sides

- To the bowl with **dill-mustard dressing**, add **potatoes** and **bacon**. Toss to combine and season to taste.
- To the bowl with **veggies**, add **shaved Parmesan cheese**, **salad leaves** and **balsamic glaze** (see ingredients). Toss to coat and season to taste.

Little cooks: Help toss the potatoes and veggies!



Cook the sausages & greens

- When BBQ is hot, grill **pork, garlic & herb sausages**, turning occasionally, until slightly charred and cooked through, **10-15 minutes**.
- Meanwhile, grill **baby broccoli** and **green beans**, turning occasionally, until tender, **5-6 minutes**. Transfer to a bowl and allow to cool slightly.
- When sausages are done, transfer to a plate and cover to keep warm.

No BBQ? Place sausages on a second lined oven tray. Bake for 10 minutes, then turn sausages and continue baking until browned and cooked through, 10-15 minutes. Meanwhile, heat a large frying pan over medium-high heat. Cook broccoli and beans with a splash of water, tossing occasionally, until tender, 6-8 minutes.



Serve up

- Roughly chop **walnuts** and sprinkle over cheesy greens.
- Bring chargrilled pork sausages, cheesy greens and bacon and dill potato salad to the table. Serve with **caramelised onion chutney**. Enjoy!

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