



Classic Pork Sausages & Scalloped Potatoes

with Almond & Garlic Veggies

Grab your Meal Kit with this symbol



Potato



Garlic



Light Thickened Cream



Chicken Stock



Grated Parmesan Cheese



Green Beans



Flaked Almonds



Classic Pork Sausages



Baby Spinach Leaves

Hands-on: 15-25 mins

Ready in: 35-45 mins

Naturally gluten-free

Not suitable for Coeliacs

Smarter than your average snags and spuds dinner, this jazzed-up version features our super-tasty pork sausages, scalloped potatoes in a creamy sauce, and a side of green beans and baby spinach topped with toasted almonds.

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 · Small 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 thickened cream	1 packet (150ml)	2 packets (300ml)
chicken stock	1 cube	2 cubes
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
green beans	1 bag (100g)	1 bag (200g)
flaked almonds	1 packet	2 packets
classic pork sausages	1 packet	1 packet
butter* (optional)	10g	20g
baby spinach leaves	1 bag (90g)	1 bag (180g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3714kJ (887Cal)	640kJ (152Cal)
Protein (g)	36.1g	6.2g
Fat, total (g)	66.7g	11.5g
- saturated (g)	29.8g	5.1g
Carbohydrate (g)	34.5g	5.9g
- sugars (g)	7.1g	1.2g
Sodium (mg)	1809mg	312mg

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.



1. Boil the potato

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of salted water to the boil. Cut the **potato** (unpeeled) into 0.5cm-thick slices. Finely chop the **garlic** (or use a garlic press). When the water is boiling, add the **potato** and cook until just tender, **3-4 minutes**. Drain.



4. Cook the sausages

Return the frying pan to a medium-high heat with a **drizzle of olive oil**. When the pan is hot, add the **classic pork sausages** and cook, turning, until browned, **8-10 minutes**. Transfer the **sausages** to an oven tray lined with baking paper and bake until cooked through, **10-15 minutes**.



2. Bake the potato

In a small baking dish, combine the **light thickened cream**, **1/2 the garlic**, a **pinch of salt** and **pepper** and crumbled **chicken stock** (**1 cube for 2 people / 2 cubes for 4 people**). 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 on the middle shelf 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**.



5. Cook the veggies

When the potato and sausages have **5 minutes** cook time remaining, return the frying pan to a medium-high heat with the **butter** (if using) and a **small drizzle of olive oil**. Add the **green beans** and a **splash of water** and cook 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 with **salt** and **pepper**.



3. Get prepped

While the scalloped potatoes are baking, trim the **green beans**. Heat a large frying pan over a medium-high heat. Add the **flaked almonds** and toast, tossing, until golden, **2-3 minutes**. Transfer to a bowl.



6. Serve up

Divide the scalloped potatoes, sausages and green veggies between plates. Sprinkle the almonds over the veggies.

Enjoy!

TIP: Add the spinach in batches if it doesn't fit in your pan in one go! It will decrease in size a lot once wilted.