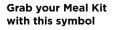


# Classic Pork Sausages & Scalloped Potatoes

with Almond & Garlic Veggies











**Light Thickened** 

Chicken Stock





**Grated Parmesan** Cheese

**Green Beans** 







Flaked Almonds

Sausages



Leaves





Not suitable for Coeliacs

#### 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

 $\label{lem:saucepan-Small} {\it Medium saucepan-Small baking dish-Large frying pan} \\ {\it Oven tray lined with baking paper}$ 

#### 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)	<b>1 bag</b> (180g)

<sup>\*</sup>Pantry Items

#### **Nutrition**

Per Serving	Per 100g
<b>3714kJ</b> (887Cal)	640kJ (152Cal)
36.1g	6.2g
66.7g	11.5g
29.8g	5.1g
34.5g	5.9g
7.1g	1.2g
1809mg	312mg
	3714kJ (887Cal) 36.1g 66.7g 29.8g 34.5g 7.1g

#### **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.



## 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.



## 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**.



## 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.



## 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.



# 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.

**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.



# 6. Serve up

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

## **Enjoy!**

Please call us with any questions or concerns | (02) 8188 8722 hello@hellofresh.com.au