



Herbed 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



Pork, Garlic & Herb Sausages



Baby Spinach Leaves

Hands-on: 25-35 mins
 Ready in: 45-55 mins
 Naturally gluten-free
Not suitable for Coeliacs

We've giving bangers and mash an upgrade with our pork sausages, garlicky veggies and creamy scalloped potatoes covered in a cheesy sauce that's so delicious you'll want to pour it over the whole shebang!

Pantry items

Olive Oil, Butter

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

Small or medium 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 medium packet	1 large packet
pork, garlic & herb sausages	1 medium packet	1 large packet
butter* (optional)	10g	20g
baby spinach	1 bag (120g)	1 bag (240g)
leaves		

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3600kJ (860Cal)	626kJ (149Cal)
Protein (g)	32g	5.6g
Fat, total (g)	63.9g	11.1g
- saturated (g)	29.2g	5.1g
Carbohydrate (g)	38.7g	6.7g
- sugars (g)	7g	1.2g
Sodium (mg)	1301mg	226mg

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.



Boil the potatoes

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of salted water to the boil. Cut the **potato** into thin slices. Finely chop the **garlic**. Cook the **potato** in the boiling water until just tender, **3-4 minutes**. Drain.



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 **pork, garlic & herb sausages** and cook, turning occasionally, until browned, **8-10 minutes**. Transfer the **sausages** on a lined oven tray. Bake until cooked through, **10-15 minutes**.



Bake the scalloped potatoes

In a 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 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**.



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.

TIP: Add the spinach in batches if it doesn't fit in your pan in one go!



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.



Serve up

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

Enjoy!