

# Easy Pork Sausages & Celery Slaw

with Cheesy Potatoes & BBQ Mayo



Potato



Grated Parmesan Cheese



Pork, Garlic & Herb Sausages





Celery



Slaw Mix



BBQ Mayo

 Hands-on: **10-20 mins**  
Ready in: **30-40 mins**  
 Naturally Gluten-Free  
*Not suitable for coeliacs*

We've teamed flavourful pork snags with family-friendly sides, including a crunchy slaw dressed with BBQ mayo (don't knock the combo till you try it!).

#### Pantry items

Olive Oil, White Wine Vinegar

## 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

Two oven trays lined with baking paper

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
pork, garlic & herb sausages	1 medium packet	1 large packet
celery	1 stalk	2 stalks
slaw mix	1 medium bag	1 extra large bag
white wine vinegar*	drizzle	drizzle
BBQ mayo	1 packet (100g)	2 packets (200g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3338kJ (798Cal)	605kJ (145Cal)
Protein (g)	28.2g	5.1g
Fat, total (g)	55.9g	10.1g
- saturated (g)	16.6g	3g
Carbohydrate (g)	43.4g	7.9g
- sugars (g)	12.3g	7.9g
Sodium (mg)	1555mg	282mg

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.

1



## Bake the potato

- 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. Bake until just tender, **20-25 minutes**.
- In the last **5 minutes** of cook time, remove from the oven, sprinkle with **grated Parmesan cheese** and bake until golden and crispy, **5 minutes**.

3



## Make the slaw

- Thinly slice **celery**.
- In a large bowl, combine **celery**, **slaw mix**, a drizzle of **white wine vinegar** and 1/2 the **BBQ mayo**. Toss to coat. Season to taste.

2



## Bake the sausages

- While potato is baking, place **pork, garlic & herb sausages** on a second lined oven tray.
- Bake for **10 minutes**, then turn the **sausages** and continue baking until browned and cooked through, **10-15 minutes**.

4



## Serve up

- Divide herby sausages, cheesy potatoes and celery slaw between plates.
- Serve with remaining BBQ mayo.

## Enjoy!

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