



Easy Pork Sausages & Celery Slaw

with Cheesy Potatoes & BBQ Mayo

Grab your Meal Kit
with this symbol



Potato



Grated Parmesan
Cheese



Pork, Garlic &
Herb Sausages



Celery



Slaw Mix



BBQ Mayo



Pork, Garlic
& Herb
Sausages



Hands-on: **10-20 mins**



Ready in: **30-40 mins**



Naturally Gluten-Free

Not suitable for coeliacs



CUSTOM RECIPE

If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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)
pork, garlic & herb sausages**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3337kJ (798Cal)	605kJ (145Cal)
Protein (g)	28.2g	5.1g
Fat, total (g)	55.9g	10.1g
- saturated (g)	16.6g	3g
Carbohydrate (g)	43.5g	7.9g
- sugars (g)	12.5g	2.3g
Sodium (mg)	1552mg	281mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4869kJ (1163Cal)	694kJ (165Cal)
Protein (g)	44.5g	6.3g
Fat, total (g)	86.8g	12.4g
- saturated (g)	28.8g	4.1g
Carbohydrate (g)	50.1g	7.1g
- sugars (g)	13.2g	1.9g
Sodium (mg)	2153mg	307mg

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.

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**.

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

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 **sausages** and continue baking until browned and cooked through, **10-15 minutes**.

CUSTOM RECIPE

If you've doubled your sausages, spread them out over two lined oven trays if your tray is getting crowded.

4



Serve up

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

Enjoy!

Rate your recipe

Scan here to rate this recipe!

