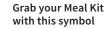


Easy Pork Sausages & Celery Slaw with Cheesy Potatoes & BBQ Mayo















Herb Sausages





Slaw Mix



BBQ Mayo



Pantry items

Olive Oil, White Wine Vinegar



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

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.



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.



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.



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.



Serve up

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

Enjoy!

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