



# Pork Sausages & Cheesy Potatoes

with Apple & Carrot Salad

Grab your Meal Kit with this symbol



Potato



Aussie Spice Blend



Shredded Cheddar Cheese



Classic Pork Sausages



Carrot



Apple



Lemon



Mixed Salad Leaves



Chives



Smokey Aioli

Hands-on: 20-30 mins  
 Ready in: 30-40 mins  
 Naturally gluten-free  
 Not suitable for Coeliacs

Pork and apple are old mates from way back – and the sweet and savoury combo works just as well when the apple is part of a crisp salad. Continue the theme with cheese and potato, another delicious duo that makes this an all-star dinner.

### Pantry items

Olive Oil

## 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 · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Aussie spice blend	½ sachet	1 sachet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
classic pork sausages	1 packet	1 packet
carrot	1	2
apple	1	2
lemon	½	1
mixed salad leaves	1 bag (60g)	1 bag (120g)
chives	1 bunch	1 bunch
smokey aioli	1 packet (50g)	1 packet (100g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3805kJ (909Cal)	613kJ (146Cal)
Protein (g)	33.9g	5.5g
Fat, total (g)	65.6g	10.6g
- saturated (g)	20.6g	3.3g
Carbohydrate (g)	43.7g	7g
- sugars (g)	16.5g	2.7g
Sodium (mg)	1582mg	255mg

## 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.



### Bake the cheesy potatoes

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 2cm chunks. Place the **potato**, a drizzle of **olive oil** and **Aussie spice blend** (see ingredients) on an oven tray lined with baking paper. Season with **salt** and **pepper**. Toss to coat, then bake until tender, **20-25 minutes**. In the last **8 minutes** of baking time, scatter the **shredded Cheddar cheese** over the **potatoes** then return to the oven and bake until melted and golden.

**TIP:** Cut the potato to size so it cooks in time.



### Make the salad dressing

In a large bowl, combine a good drizzle of **olive oil** with a good squeeze of **lemon juice**. Season with **salt** and **pepper** and mix well.



### Cook the sausages

While the potato is baking, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **classic pork sausages**, turning, until browned, **5-6 minutes**. Transfer the **sausages** to a second oven tray lined with baking paper and bake until cooked through, **12-15 minutes**.



### Toss the salad

Just before serving, combine the **mixed salad leaves**, **carrot** and **apple** with the dressing.



### Get prepped

While the sausages are baking, grate the **carrot** (unpeeled). Slice the **apple** into thin wedges. Cut the **lemon** (see ingredients) into wedges.



### Serve up

Finely chop the **chives**. Divide the cheesy potatoes, pork sausages and apple and carrot salad between plates. Garnish with the chives and serve with the **smokey aioli**.

Enjoy!