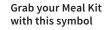
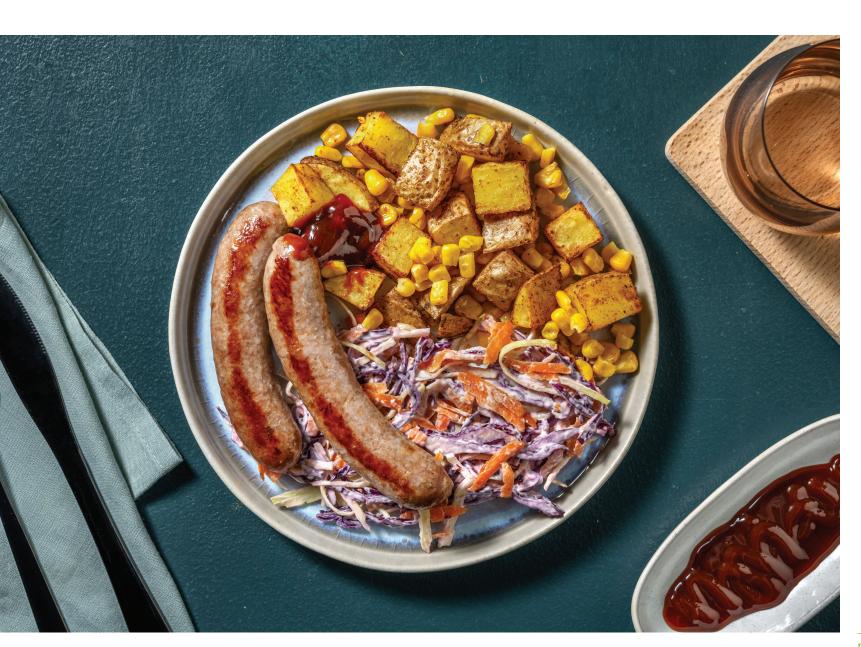


Pork Sausages & Creamy Slaw with Spiced Roast Potato & Corn











Sweetcorn

All-American Spice Blend





BBQ Sauce

Chopped Potato





Pork, Garlic & Herb Sausages



Mayonnaise

Pantry items

Olive Oil, White Wine Vinegar

Prep in: 5-15 mins Ready in: 25-35 mins

Naturally Gluten-Free Not suitable for coeliacs

If you're a fan of our pork sausages, you're going to be all for this speedy snag dinner, which requires just two oven trays and minimal prep. The potatoes and corn get a flavour boost from our trusty All-American spice blend, which complements the herby sausages and creamy slaw. Add a dollop of our sweet and smokey BBQ sauce to tie everything together.

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
sweetcorn	1 tin (125g)	1 tin (300g)
chopped potato	1 bag	2 bags
All-American spice blend	1 medium sachet	1 large sachet
pork, garlic & herb sausages	1 medium packet	1 large packet
slaw mix	1 small bag	1 large bag
mayonnaise	1 packet (40g)	1 packet (100g)
white wine vinegar*	drizzle	drizzle
BBQ sauce	1 packet	2 packets

*Pantry Items Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3061kJ (732Cal)	569kJ (136Cal)
Protein (g)	25.7g	4.8g
Fat, total (g)	44.6g	8.3g
- saturated (g)	13.6g	2.5g
Carbohydrate (g)	53.7g	10g
- sugars (g)	18.7g	3.5g
Sodium (mg)	1588mg	295mg

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.



Roast the potato & corn

- Preheat oven to 240°C/220°C fan-forced. Drain sweetcorn, then set aside.
- SPICY! The spice blend is mild, but use less if you're sensitive to heat! Place
 chopped potato on a lined oven tray. Drizzle with olive oil, sprinkle with
 All-American spice blend and season with salt. Toss to coat.
- Roast potato until almost tender, 10-15 minutes. Remove potato tray from oven, then add sweetcorn. Return to oven and roast until corn is golden and potato is tender, a further 10 minutes.

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



Make the slaw

- When the sausages have 10 minutes remaining, combine slaw mix, mayonnaise and a drizzle of white wine vinegar and olive oil in a large bowl.
- · Season to taste.

Little cooks: Take the lead by tossing the slaw!



Bake the sausages

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



Serve up

- Divide pork sausages, creamy slaw and spiced roast potato and corn between plates.
- Serve with a dollop of BBQ sauce. Enjoy!

Little cooks: Add the finishing touch by dolloping over the BBQ sauce!