



Pork Sausages & Creamy Slaw

with Spiced Roast Potato & Corn

Grab your Meal Kit with this symbol



Sweetcorn



All-American Spice Blend



BBQ Sauce



Chopped Potato



Pork, Garlic & Herb Sausages



Slaw Mix



Mayonnaise

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.

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 |
| 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.

1



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.

3



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!

2



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**.

4



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!

We're here to help!

Scan here if you have any questions or concerns

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