

Pork Sausages & Spiced Potato Wedges

with Creamy Apple Slaw

Grab your Meal Kit with this symbol



Potato



Aussie Spice Blend



Classic Pork Sausages



Sweetcorn



Apple



Slaw Mix



Mustard Cider Dressing



Smokey Aioli

Hands-on: 20-30 mins
 Ready in: 35-45 mins
 Naturally gluten-free
 Not suitable for Coeliacs

It's hard to beat simple and classic. Tasty pork sausages baked in the oven, golden spiced wedges and a tangy and refreshing apple slaw is all you need to win hearts all around the dinner table.

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	1 sachet	2 sachets
classic pork sausages	1 packet	1 packet
sweetcorn	1 tin (125g)	2 tins (250g)
apple	1	2
slaw mix	1 bag (150g)	1 bag (300g)
mustard cider dressing	1 tub	2 tubs
smokey aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3712kJ (887Cal)	606kJ (144Cal)
Protein (g)	29g	4.7g
Fat, total (g)	64.2g	10.5g
- saturated (g)	15.9g	2.6g
Carbohydrate (g)	46.6g	7.6g
- sugars (g)	16.6g	2.7g
Sodium (mg)	2015mg	329mg

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 wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm wedges. Place the wedges and the **Aussie spice blend** on an oven tray lined with baking paper. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **25-30 minutes**.

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



Brown the sausages

While the wedges are baking, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. When the oil is hot, cook the **classic pork sausages**, turning occasionally, until browned, **5-6 minutes**.



Bake the sausages

Transfer the **sausages** to a second oven tray lined with baking paper and bake until cooked through, **10-15 minutes**.



Char the corn

While the sausages are in the oven, drain the **sweetcorn**. Wipe out the frying pan and return to a high heat. Add the **sweetcorn** and cook until lightly charred, **4-5 minutes**. Transfer to a large bowl and set aside to cool slightly.

TIP: Cover the pan with a lid if the kernels are "popping" out.



Make the slaw

Thinly slice the **apple** into thin sticks. Add the **apple** and **slaw mix** to the bowl with the **corn**. Add the **mustard cider dressing** and toss to combine. Season to taste.



Serve up

Divide the pork sausages, spiced wedges and creamy apple slaw between plates. Serve with the **smokey aioli**.

Enjoy!