



Pork Sausages & Red Wine Jus

with Parmesan Bacon Mash & Garlic Greens

Grab your Meal Kit with this symbol



Potato



Grated Parmesan Cheese



Pork, Garlic, & Herb Sausages



Baby Broccoli



Green Beans



Red Onion



Garlic



Diced Bacon



Red Wine Jus



Chives

Hands-on: 30-40 mins
 Ready in: 40-50 mins
 Naturally gluten-free
Not suitable for Coeliacs

What's not to love about a snag or two? We've teamed ours with creamy bacon mash, plus garlicky greens on the side to round out the meal. Simply delicious!

Pantry items

Olive Oil, Butter, Milk

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

Medium saucepan · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	20g	40g
milk*	2 tbs	¼ cup
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
pork, garlic & herb sausages	1 packet	1 packet
baby broccoli	1 bunch	2 bunches
green beans	1 bag (100g)	1 bag (200g)
red onion	1	2
garlic	1 clove	2 cloves
diced bacon	1 small packet	1 large packet
red wine jus	1 packet	2 packets
chives	1 bunch	1 bunch

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3510kJ (838Cal)	485kJ (115Cal)
Protein (g)	38.7g	5.3g
Fat, total (g)	54.9g	7.6g
- saturated (g)	23.4g	3.2g
Carbohydrate (g)	43.2g	6g
- sugars (g)	11.1g	1.5g
Sodium (mg)	1551mg	214mg

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.



Make the mash

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of lightly salted water to the boil. Peel the **potato** and cut into 2cm chunks. Cook the **potato** in the boiling water until easily pierced with a knife, **10-15 minutes**. Drain and return to the saucepan. Add the **butter**, **milk** and season with **salt** and **pepper**. Mash with a potato masher or fork until smooth. Stir through the **grated Parmesan cheese**. Cover to keep warm.



Cook the bacon & veggies

Return the frying pan to medium-high heat with a small drizzle of **olive oil**. Cook the **diced bacon**, breaking up with a spoon, until golden, **3-5 minutes**. Transfer to a small bowl, leaving the **bacon fat** in the pan. Return the pan to a medium-high heat. Add the **baby broccoli**, **green beans** and a good splash of **water** and cook, tossing, until tender, **4-5 minutes**. Add the **garlic** and a pinch of **pepper** and cook, tossing, until fragrant, **1 minute**. Transfer to a plate.



Cook the sausages

While the potato is cooking, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Add the **garlic & herb pork sausages** to the pan and cook, turning, until browned all over, **5-6 minutes**. Transfer the **sausages** to a lined oven tray and bake until cooked through, **12-15 minutes**.



Make the sauce

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **onion**, stirring occasionally, until softened and starting to caramelize, **6-8 minutes**. Add the **red wine jus** and a splash of **water** and stir to combine. Simmer until slightly reduced, **1-2 minutes**. Remove from the heat. Stir the **bacon** through the mashed **potato**.



Get prepped

While the sausages are cooking, trim the **baby broccoli** and slice any thick stems in half lengthways. Trim the **green beans**. Thinly slice the **red onion**. Finely chop the **garlic**.



Serve up

Finely chop the **chives**. Divide the Parmesan-bacon mash, pork sausages and garlic greens between plates. Spoon the red wine jus and onions over the sausages and mash. Garnish with chives.

Enjoy!