

Quick Pork Sausages & Crushed Potatoes with Creamy Dijon Slaw & Peppercorn Red Wine Jus

KID FRIENDLY

CLIMATE SUPERSTAR











Sausages





Cucumber





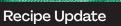


Dijon Mustard



Mayonnaise





We've replaced the gravy granules in this recipe with red wine jus and the sweetcorn with cucumber due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 25-35 mins Ready in: 25-35 mins These aren't any ordinary silly sausages, they're herby pork sausages coated in a punchy peppercorn red wine jus. If you look closer, that slaw isn't just colourful but packed full of flavour from dijon mayo. It's another standout dinner that we can't get enough of.

Pantry items Olive Oil, Butter

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan

Ingredients

2 People	4 People
refer to method	refer to method
2	4
20g	40g
1 medium sachet	1 large sachet
1 packet	1 packet
1 stalk	2 stalks
1 (medium)	1 (large)
½ sachet	1 sachet
1 medium packet	1 large packet
1/4 cup	½ cup
1 bag (150g)	1 bag (300g)
½ packet (12.5g)	1 packet (25g)
1 medium packet	1 large packet
1 packet	1 packet
	refer to method 2 20g 1 medium sachet 1 packet 1 stalk 1 (medium) ½ sachet 1 medium packet ¼ cup 1 bag (150g) ½ packet (12.5g) 1 medium packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2880kJ (688Cal)	531kJ (127Cal)
Protein (g)	30.3g	5.6g
Fat, total (g)	37.6g	6.9g
- saturated (g)	13.7g	2.5g
Carbohydrate (g)	83.1g	15.3g
- sugars (g)	46.4g	8.6g
Sodium (mg)	3121mg	576mg
Custom Posino		

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4069kJ (973Cal)	588kJ (141Cal)
Protein (g)	52.3g	7.6g
Fat, total (g)	55g	7.9g
- saturated (g)	20.2g	2.9g
Carbohydrate (g)	120.7g	17.4g
- sugars (g)	74.6g	10.8g
Sodium (mg)	5048mg	729mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns





Make the crushed potatoes

- Boil the kettle. Cut potato into large chunks.
- Half-fill a medium saucepan with boiling water, then add a generous pinch of salt.
- Cook potato in the boiling water, over high heat, until easily pierced with a fork, 12-15 minutes. Drain.
- Remove saucepan from heat and return potato to the pan. Add the butter and chicken-style stock powder and toss to coat. Lightly crush with a fork. Cover to keep warm.

TIP: Add a splash of water if the potato looks dry!

Little cooks: Kids can help crush the potatoes. Careful they might be hot!



Make the peppercorn red wine jus

- Meanwhile, thinly slice **celery** and cut **cucumber** in thin half-moons.
- Crush black peppercorns (see ingredients) with a mortar and pestle, or in their sachet using a rolling pin.
- SPICY! Peppercorns can be spicy, use less if you're sensitive to heat! Wipe out
 frying pan and return to a medium-high heat. Cook crushed peppercorns,
 30 seconds or until fragrant.
- Add red wine jus and the water. Simmer for 1-2 minutes until slightly thickened. Season to taste.



Cook the sausages

- Meanwhile, in a large frying pan heat a small drizzle of olive oil over medium-high heat.
- Cook herbed pork sausages, turning occasionally, until browned all over and cooked through, 12-15 minutes.

Custom Recipe: If you've doubled your herbed pork sausages, cook in batches for the best results.



Serve up

- In a medium bowl, combine shredded cabbage mix, cucumber, celery, dijon mustard (see ingredients) and mayonnaise. Season to taste.
- Divide pork sausages, crushed potatoes and creamy dijon slaw between plates.
- Top sausages with peppercorn red wine jus. Enjoy!

Rate your recipe

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