




### Product Spotlight: The Farm House


The Farm House is a family-owned butchery, smokehouse and charcuterie located just outside Margaret River. They are free-range and "believe in making the best products in the most natural way".



## Pork Sausage Sizzle with Apple Slaw and Wedges

Fresh Italian pork sausages from The Farm House cooked on the BBQ with caramelised onion, served with a crunchy apple coleslaw with curry mayonnaise and golden potato wedges.

 30 minutes

 4 servings

 Pork

## Take it with you!

*Switch the wedges for some hot dog rolls and enjoy a BBQ in the park!  
Prepare the coleslaw beforehand to take with you.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	22g	70g	78g

## FROM YOUR BOX

MEDIUM POTATOES	800g
PORK SAUSAGES	1 packet
BROWN ONION	1
GREEN APPLES	2
CHIVES	1 bunch
COLESLAW	1 bag
CURRY MAYONNAISE	2 sachets

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

## KEY UTENSILS

oven tray, large frypan or BBQ

## NOTES

The curry mayonnaise is mild. If you prefer a less spiced coleslaw, use plain mayonnaise instead and save the curry mayo for dipping the wedges.



### 1. COOK THE WEDGES

Set oven to 220°C. Cut potatoes into wedges. Toss on a lined oven tray with **1 tsp thyme, oil, salt and pepper**. Roast for 25-30 minutes until golden and cooked through.



### 2. COOK THE SAUSAGES

Heat a frypan or BBQ over medium-high heat with **oil**. Add sausages to cook for 10-12 minutes until cooked through.



### 3. ADD THE ONION

Slice and add onion to pan at same time. Cook for 5-8 minutes until softened. Remove and set aside.



### 4. PREPARE THE SLAW

Slice apples and chives. Toss together with coleslaw and curry mayonnaise to taste (save any leftovers for dipping, see notes).



### 5. FINISH AND SERVE

Serve sausages with onions, wedges and coleslaw.



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