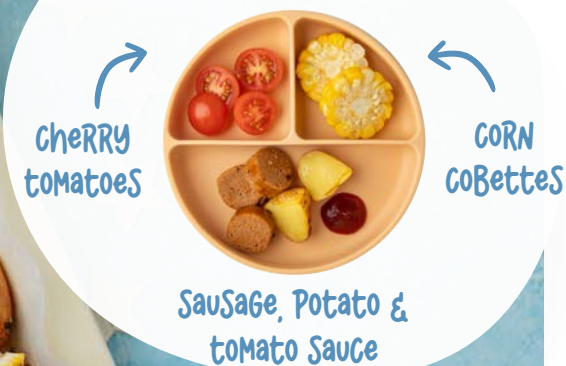




for the
little ones



Sausage one-tray Dinner

A simple one-tray dinner of mildly spiced sausage coil with golden baby potatoes, sweet corn and juicy tomatoes.



40 minutes



Beef



2 servings

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	37g	44g

FROM YOUR BOX

BABY POTATOES	400g
CORN COB	1
SHALLOT	1
CHERRY TOMATOES	200g
BEEF SAUSAGE COIL	300g
PERI PERI SPICE MIX	1 tub
LEMON	1
PARSLEY	1 packet
AIOLI	1 sachet

FROM YOUR PANTRY

oil for cooking, salt, pepper

COOKING TOOLS

oven tray

Skip the spice mix and use herbs like oregano or rosemary instead!

Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.

Peri peri spice mix: smoked paprika, ground coriander, dried oregano, brown sugar, ground onion powder, garlic powder.



1. Roast the Potato

Set oven to **220°C**. Halve **potatoes** and toss with **oil, salt and pepper** on a lined oven tray. Roast for 10 minutes to get them started while preparing the remaining ingredients.



2. Prepare the Veggies

Cut **corn cob** into quarters and cut **shallot** into wedges. Rinse **cherry tomatoes**.

tip You can add other favourite vegetables such as sweet potato, zucchini or capsicum to the tray.



3. Complete the Tray Bake

Remove tray from oven. Add **sausage coil, corn, shallot and tomatoes**. Sprinkle with **peri peri spice mix**, drizzle with **oil** and squeeze over **juice from 1/2 lemon**. Return to oven and roast for **20 minutes** or until golden, turning **sausage** once.



4. Prepare the Garnish

Chop **parsley** and cut remaining **1/2 lemon** into wedges. Transfer **aioli** to a small bowl. Set aside in the fridge until serving.



5. Finish and Serve

Scatter **parsley** over the **traybake** and serve at the table with **lemon wedges and aioli**.