



for the  
little ones



# chiPoLatas AND weDges

Golden beef chipolatas and crispy potato wedges served with crunchy chopped salad and tomato relish.

 35 Minutes  Beef  2 Servings

| Per serve : | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|-------------|---------|-----------|---------------|
|             | 25g     | 31g       | 36g           |

## FROM YOUR BOX

|                         |       |
|-------------------------|-------|
| BABY POTATOES           | 400g  |
| ROSEMARY SPRIG          | 1     |
| TOMATO RELISH           | 1 jar |
| GARLIC CLOVE            | 1     |
| BABY COS LETTUCE        | 1     |
| YELLOW CAPSICUM         | 1     |
| CARROT                  | 1     |
| LEBANESE CUCUMBER       | 1     |
| BEEF CHIPOLATA SAUSAGES | 300g  |

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, vinegar

## COOKING TOOLS

oven tray

Make it a tray bake! Add carrot and capsicum to the roasting tray with the potatoes, then serve lettuce and cucumber fresh on the side.

### Before you start cooking!

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



### 1. Roast the Potatoes

Set oven to 220°C.

Halve or quarter **baby potatoes**. Toss with **oil, salt and pepper** on a lined tray. Chop and scatter over **rosemary leaves** to taste. Roast for 15 minutes (see step 3).



### 4. finish AND Serve

Serve **chipolatas** and **wedges** with **chopped salad** and **tomato relish** on the side.



### 2. Make & Dress the SaLaD

Combine **1 tbsp olive oil, 1/2 tbsp vinegar and crushed garlic** in a serving bowl.

Chop **lettuce, capsicum, cucumber**. **Grate carrot**. Toss into **dressing**.

**tip** Keep dressing and all vegetables separate if preferred.



### 3. add the Sausages

Remove tray from the oven. Toss **chipolata sausages** with a little **oil** and add to the tray. Roast for a further 12-15 minutes or until **sausages** are cooked through and **potatoes** are golden.

**tip** You can cook the sausages on the BBQ instead if you prefer!