

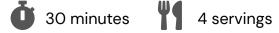




Beef Chipolata Tray Bake

with Basil Chimichurri

A colourful traybake with sweet potato, cherry tomatoes, zucchini and grass-fed beef chipolata sausages, finished with a fresh basil chimichurri sauce.







Spruce it up!

Add some dried chilli flakes to the chimichurri if you like some heat! You can crumble some feta cheese on top for a cheesy finish.

TOTAL FAT CARBOHYDRATES 50g

FROM YOUR BOX

SWEET POTATOES	800g
YELLOW CAPSICUM	1
RED ONION	1
ZUCCHINI	1
CHERRY TOMATOES	1 packet (200g)
CHERRY TOMATOES BEEF CHIPOLATA SAUSAGES	1 packet (200g) 600g
BEEF CHIPOLATA SAUSAGES	600g

FROM YOUR PANTRY

olive oil, salt, pepper, red wine vinegar, dried thyme, smoked paprika

KEY UTENSILS

2 oven trays

NOTES

You can cut the sweet potatoes into angular pieces or wedges if preferred.



1. ROAST THE SWEET POTATOES

Set oven to 220°C.

Dice sweet potatoes and toss on a lined oven tray with 1 tsp thyme, olive oil, salt and pepper (see notes). Roast for 25 minutes or until cooked through.



2. ROAST THE TRAYBAKE

Slice capsicum, onion and zucchini into crescents. Add to a second lined oven tray with tomatoes and chipolata sausages. Toss with 1 tbsp smoked paprika, olive oil, salt and pepper. Roast for 20 minutes.



3. MAKE THE CHIMICHURRI

Finely chop basil. Combine with 1 crushed garlic clove, 1 tsp dried thyme, 2 tbsp vinegar and 2 tbsp olive oil. Season with salt and pepper.



4. FINISH AND SERVE

Arrange sweet potatoes, roast vegetables and chipolatas on a serving plate or tray. Spoon over chimichurri to serve.

