



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Potatoes

Did you know? Potatoes have 40% less carbohydrates than pasta, 60% more vitamin C than blueberries, and 80% more potassium than bananas!



C4 Sausage Tray Bake with Relish

A quick and easy tray bake with beef sausages and vegetables, served with golden roast potatoes, relish and salad.

 25 minutes

 4 servings

 Beef

1 April 2022

Make Hot Dogs!

Add some hot dog buns for a more traditional sausage sizzle! You can use the potatoes to make chips, and slice the vegetables and keep fresh for the fillings.

FROM YOUR BOX

BABY POTATOES	800g
RED ONION	1
RED CAPSICUM	1
BEEF SAUSAGES	600g
MESCLUN LEAVES	1 bag (120g)
RELISH	1 jar

FROM YOUR PANTRY

oil for cooking, olive oil, ground cumin, salt, pepper, vinegar of choice

KEY UTENSILS

2 oven trays

NOTES

You can cook the sausages, onion and capsicum on the BBQ if preferred!



1. ROAST THE VEGETABLES

Set oven to 220°C.

Quarter potatoes, wedge onion and chop capsicum. Toss on a lined oven tray with **2 tsp cumin, oil, salt and pepper**. Roast for 20–25 minutes until golden.



2. BAKE THE SAUSAGES

Add sausages to a second lined tray and drizzle with **oil**. Bake in oven, underneath the potatoes, for 15 minutes or until sausages are cooked through.



3. DRESS THE LEAVES

In a large salad bowl, whisk together **1 tbsp vinegar** and **1 1/2 tbsp olive oil**. Toss with leaves until coated. Set aside until serving.



4. FINISH AND SERVE

Serve roast potatoes, sausages and veggies with fresh salad and relish.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

