



DINNER TWIST
LOCAL, HEALTHY, DELIVERED

for the
little ones



ChiPolatas AND Wedges



35 Minutes



Beef



4/6 Servings

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

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	24/18g	38g

FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	800g	1.2kg
ROSEMARY SPRIG	1	2
TOMATO RELISH	1 jar	1 jar
AIOLI	1 sachet	1 sachet
GARLIC CLOVE	1	1
BABY COS LETTUCE	1	2
YELLOW CAPSICUM	1	1
CARROT	1	2
LEBANESE CUCUMBER	1	2
BEEF CHIPOLATA SAUSAGES	600g	600g + 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. Add the Sausages

Remove tray from the oven. Toss **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.

6P – use a second tray if needed.



You can BBQ sausages if preferred!



2. Prepare the Sauce

Spoon **tomato relish** and **aioli** into a small bowl. Swirl together, set aside in the fridge until serving.



Keep separate if your family prefers.



5. Finish and Serve

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



3. 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**.

6P – use 2 tbsp oil & 1 tbsp vinegar



Keep dressing and all vegetables separate if preferred.