



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Chives


Any leftover chives are delicious in a breakfast omelette! Store chives in a plastic bag or container, wrapped in damp paper or kitchen towel to prevent them from dehydrating.



## D2 Smoked Sausage Share Platter with Creamy Coleslaw

An all-in-one tray bake with slices of smoked sausage, potatoes and corn, served with a chive dipping sauce and creamy coleslaw.

 35 minutes

 2 servings

 Pork

30 September 2022

## Spice it up!

*You can use a cajun spice mix on the traybake for a different flavour or add some ground cumin for a Mexican-style dish.*

## FROM YOUR BOX

MEDIUM POTATOES	3
CORN COB	1
PORK KRANSKY	200g
CHIVES	1 bunch
SOUR CREAM	1 tub
MUSTARD	1 jar
COLESLAW	1 bag
AVOCADO	1

## FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, red wine vinegar

## KEY UTENSILS

oven tray

## NOTES

If you prefer crispier potatoes, you can dice them smaller and roast them on a separate oven tray for longer.



### 1. PREPARE THE TRAYBAKE

Set oven to 220°C.

Dice potatoes (2-3cm), cut corn and kranisky into rounds. Toss together on a lined oven tray with **1/2 tbsp paprika, oil, salt and pepper** (see notes). Roast for 25-30 minutes until cooked through.



### 4. FINISH AND SERVE

Garnish tray bake with sliced avocado and remaining chives. Serve with a side of coleslaw.



### 2. MAKE THE CHIVE SAUCE

Slice chives. Combine 1/2 the chives with sour cream and mustard. Season with **pepper**.



### 3. DRESS THE COLESLAW

Toss coleslaw with 2 tbsp chive sauce and **1 tbsp vinegar** until coated. Season with **salt and pepper** to taste.

**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**

