



### Product Spotlight: Sweet Potato


Sweet potato isn't just for savoury dishes; because it is naturally sweet, you can add it to muffins, brownies or cakes!




# 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.

 30 minutes

 4 servings

 Beef

## Spruce it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	17g	41g	50g

## FROM YOUR BOX

SWEET POTATOES	800g
YELLOW CAPSICUM	1
RED ONION	1
ZUCCHINI	1
CHERRY TOMATOES	200g
BEEF CHIPOLATA SAUSAGES	600g
BASIL	20g
GARLIC CLOVE	1

## 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.



### 4. FINISH AND SERVE

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



### 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**.



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