



Product Spotlight: Brown Onion

Did you know onions were a form of currency in the Middle Ages? They paid for rent, goods and services, and they were even given as gifts!



Barbecued Sausage Board with Smashed Potatoes

Alfresco dining at it's family-friendly finest! Pork and sage chipolata sausages, barbecued with a rainbow of veggies and smashed baby potatoes, served with caramelised onions and creamy dipping sauce.



35 minutes



4 servings



Pork

Roast it!

If you don't feel like heading out to the BBQ, do not fear! The smashed potatoes, capsicum, zucchini, corn and sausages can all be roasted. Caramelize onions in a frypan or save for another meal.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	23g	47g	71g

FROM YOUR BOX

BABY POTATOES	1kg
RED CAPSICUM	1
ZUCCHINI	1
BROWN ONIONS	2
CORN COBS	2
PORK & SAGE CHIPOLATAS	600g
POTATO SALAD DRESSING	2 packets

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

large saucepan, BBQ

NOTES

Boil kettle and cover potatoes with hot water to speed up the process.

For traditional caramelised onions, cook in a frypan for 5 minutes until tender. Add 1 tbsp sugar and vinegar and cook for a further 5 minutes. Season with salt and pepper.

Skip the smashed potatoes and toss boiled potatoes with potato salad dressing.



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1. BOIL THE POTATOES

Halve **potatoes**. Place in a saucepan and cover with water (see notes). Cover and bring to a boil. Simmer for 10–15 minutes until tender. Drain the potatoes and return to saucepan. Toss with **oil, salt and pepper**.



2. PREPARE THE INGREDIENTS

Quarter **capsicum** and slice **zucchini** and **onion**. Toss with **oil, 2 tsp thyme, salt and pepper**. Pull husks back from **corn** to reveal cobs and remove fine silk threads, season with **oil, salt and pepper** (see notes).



3. SMASH THE POTATOES

Heat a BBQ over medium–high heat with **oil**. Add potatoes and use a spatula to smash into BBQ. Add capsicum and corn. Cook, turning, for 5–10 minutes until golden, crispy and tender.



4. ADD THE SAUSAGES

Add **sausages** and onion (see notes) to BBQ. Cook, turning, for 6–8 minutes, until cooked through. Add zucchini and cook for 4 minutes, turning, until zucchini is tender.



5. FINISH AND SERVE

Serve vegetables, sausages, caramelised onions and **potato salad dressing** on a large platter tableside for everyone to enjoy.

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**

