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DINNER TWIST  
LOCAL. HEALTHY. DELIVERED



# Beef Chipolatas

with Apple Slaw

Beef sausages paired with crispy potato wedges and a refreshing coleslaw featuring crisp green apple with a yoghurt dressing.



30 minutes



4 servings



Beef

## FROM YOUR BOX

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|                 |       |
|-----------------|-------|
| MEDIUM POTATOES | 800g  |
| BEEF CHIPOLATAS | 600g  |
| GREEN APPLE     | 1     |
| COLESLAW        | 250g  |
| NATURAL YOGHURT | 1 tub |

## FROM YOUR PANTRY

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oil for cooking, salt, pepper

## NOTES

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If you are feeding little ones, you can slice the chipolatas and roast small potato cubes instead.

If you have sliced bread you can make mini hot dogs with coleslaw.

## 1. ROAST THE POTATOES

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Set oven to 220°C. Cut potatoes into wedges and toss with **oil, salt and pepper** on a lined oven tray. Roast in oven for 25–30 minutes until golden and cooked through.

**TIP** *You can air fry the wedges or use the potatoes to make a mash if preferred.*

## 2. BAKE THE CHIPOLATAS

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Coat beef chipolatas with **oil**. Place on a second lined oven tray and bake for 10–12 minutes until cooked through.

**TIP** *You can use the same tray as the potatoes if there is room.*

## 3. PREPARE THE COLESLAW

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Slice apple. Toss with coleslaw and yoghurt until well combined.

**TIP** *You can add fresh herbs such as parsley, dill or coriander. Dried cranberries or raisins can add a touch of sweetness. If you want to add fresh vegetables, red capsicum or grated beetroot work well! Sliced spring onions or red onion also adds a lovely flavour. Add some mayonnaise to the dressing for a sweeter finish if preferred.*

## 4. FINISH AND SERVE

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Serve chipolatas with potato wedges and coleslaw.

**TIP** *You can serve the chipolatas with any mustard, tomato sauce or relish you may have.*

**This recipe has simplified instructions to help lower your meal cost.**