



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.



## 2 Sausage Coil with French Onion Dip

A Spring dinner best enjoyed family platter style! Beef sausage coil with herb roast potatoes and apple coleslaw, served with creamy French onion dip.

 25 minutes

 2 servings



 Beef

12 November 2021

## Switch it up!

*If you're not a fan of fruit in salads you can substitute the apples with some sliced capsicum or cucumber instead!*

## FROM YOUR BOX

BABY POTATOES	500g
BEEF SAUSAGE COIL 	300g
RED APPLE	1
CELERY STICKS	2
COLESLAW	1/2 bag (250g) *
FRENCH ONION DIP	1 tub
CHIVES	1/3 bunch *
 VEGGIE SAUSAGES	1 packet

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, dried herb (of choice)


## KEY UTENSILS

frypan, oven tray

## NOTES

We used dried dill for roasting the potatoes. Increase the oven heat to 250°C for extra crispy potatoes.

**No beef option** – beef sausage coil is replaced with chicken sausages.

 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.



### 1. ROAST THE POTATOES

Set oven to 220°C.

Halve (or quarter) potatoes and toss on a lined oven tray with **1/2 tsp dried herb, oil, salt and pepper** (see notes). Roast in oven for 20 minutes until golden.



### 4. PREPARE THE DIP

Combine French onion dip with **1 tbsp water**. Slice chives and stir through.



### 2. COOK THE SAUSAGE

Heat a frypan or BBQ over medium-high heat. Rub sausage with **oil** and cook for 4-6 minutes on each side or until cooked through.

 **VEG OPTION** – Cook veggie sausages as above, in batches if needed.




### 3. PREPARE THE COLESLAW

In a large bowl whisk together **1 tbsp vinegar, 2 tbsp olive oil, salt and pepper**. Slice apple and celery. Add to bowl along with coleslaw and toss all together.



### 5. FINISH AND SERVE

Serve roast potatoes and sausage coil with coleslaw and French onion dip.

 **VEG OPTION** – Serve roast potatoes with veggie sausages, coleslaw and French onion dip.

**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**

