

Herby Pork Sausages & Scalloped Potatoes

with Almond & Garlic Veggies

Grab your Meal Kit with this symbol



Potato



Garlic



Light Thickened Cream



Vegetable Stock Powder



Grated Parmesan Cheese



Green Beans



Pork, Garlic & Herb Sausages



Baby Spinach Leaves



Flaked Almonds

Hands-on: **25-35 mins**
 Ready in: **45-55 mins**
 Naturally Gluten-Free
Not suitable for coeliacs

We've giving bangers and mash an upgrade with our pork, garlic & herb sausages, veggies and creamy scalloped potatoes covered in a cheesy sauce that's so delicious you'll want to pour it over the whole shebang!

Pantry items

Olive Oil, Butter (Optional)

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Small or medium baking dish · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
light thickened cream	1 medium packet	2 medium packets
vegetable stock powder	1 medium sachet	1 large sachet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
green beans	1 small bag (100g)	1 medium bag (200g)
pork, garlic & herb sausages	1 medium packet	1 large packet
butter* (optional)	10g	20g
baby spinach leaves	1 large bag (120g)	1 extra large bag (240g)
flaked almonds	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3581kJ (856Cal)	626kJ (150Cal)
Protein (g)	31.9g	5.6g
Fat, total (g)	63.6g	11.1g
- saturated (g)	29.1g	5.1g
Carbohydrate (g)	38.8g	6.8g
- sugars (g)	7g	6.8g
Sodium (mg)	1326mg	232mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Boil the potato

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of salted water to the boil. Cut the **potato** into thin slices. Finely chop the **garlic**. Cook the **potato** in the boiling water until just tender, **3-4 minutes**. Drain.



Cook the sausages

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. When the pan is hot, cook the **pork, garlic & herb sausages**, turning occasionally, until browned, **8-10 minutes**. Transfer the **sausages** to a lined oven tray and bake until cooked through, **10-15 minutes**.



Bake the scalloped potatoes

In a baking dish, combine the **light thickened cream**, **vegetable stock powder** and 1/2 the **garlic**. Season with **salt** and **pepper**. Add the **potato** slices and arrange so they sit flat, gently shaking the dish to cover with the **cream mixture**. Sprinkle with the **grated Parmesan cheese** and season with **pepper**. Cover the dish with foil, then bake until the potato has softened, **15 minutes**. Remove the foil, then bake until golden and the centre can be easily pierced with a knife, **10 minutes**.



Cook the veggies

When the potato and sausages have **5 minutes** cook time remaining, return the frying pan to a medium-high heat with the **butter** (if using) and a drizzle of **olive oil**. Add the **green beans** and a splash of **water** and cook until tender, **3-4 minutes**. Add the **baby spinach leaves** and cook, stirring, until wilted, **1-2 minutes**. Add the remaining **garlic** and cook until fragrant, **1 minute**. Season.

TIP: Add the spinach in batches if it doesn't fit in your pan in one go!



Get prepped

While the scalloped potatoes are baking, trim the **green beans**.



Serve up

Divide the scalloped potatoes, sausages and green veggies between plates. Sprinkle the **flaked almonds** over the veggies.

Enjoy!

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