



# Honey Mustard Sausages and Potato Gratin

with Green Beans and Sticky Red Onion Gravy

N° 11

**FAMILY** Hands On Time: 25 Minutes • Total Time: 45 Minutes • 1 of your 5 a day



Potato



Echalion Shallot



Garlic Clove



Green Beans



Vegetable Stock Powder



Crème Fraîche



Honey Mustard Sausages



Red Onion



Balsamic Vinegar



Red Wine Stock Pot

## Before you start

Our fruit, veggies and herbs need a wash before you use them!

### Basic cooking tools, you will need:

Saucepan, Peeler, Fine Grater (or Garlic Press), Ovenproof Dish, Measuring Jug and Baking Tray.

### Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Echalion Shallot**	1	1	2
Garlic Clove	1 clove	2 cloves	2 cloves
Green Beans**	1 small pack	1 large pack	2 small packs
Water For The Gratin*	75ml	100ml	150ml
Vegetable Stock Powder <b>10</b>	1 sachet	2 sachets	2 sachets
Crème Fraîche <b>7</b> **	150g	225g	300g
Honey Mustard Sausages <b>9</b> <b>14</b> **	4	6	8
Red Onion	1	1	2
Balsamic Vinegar <b>14</b>	1 sachet	1 sachet	2 sachets
Water for the Gravy*	200ml	300ml	400ml
Red Wine Stock Pot <b>14</b>	1 pot	1 pot	2 pots

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredient	620g	100g
Energy (kJ/kcal)	3199 / 765	516 / 123
Fat (g)	42	7
Sat. Fat (g)	18	3
Carbohydrate (g)	74	12
Sugars (g)	20	3
Protein (g)	27	4
Salt (g)	4.54	0.73

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

**7**) Milk **9**) Mustard **10**) Celery **14**) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites. Celery, Soya, Gluten and Sulphites.

### Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ

♻️ You can recycle me!

Packed in the UK



## 1. Start the Gratin

Preheat your oven to 200°C. Pop a large saucepan of **water** onto boil with ½ tsp of **salt**. Peel the **potatoes** and chop into ½cm thick discs. Add to the **boiling water** and simmer until the **potatoes** are just about cooked through, 8-10 mins. Meanwhile, halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Trim the **green beans**. When the **potatoes** are cooked, carefully drain into a colander and allow to steam for a couple of minutes. Keep the pan for later.



## 4. Gravy Time!

Meanwhile, halve, peel and thinly slice the **red onion**. Heat a splash of **oil** in a saucepan on medium heat. Add the **onion** and cook until soft, 8-10 mins, stirring often. Add the **balsamic vinegar** and cook until evaporated and sticky, 1-2 mins. Add the **water** (see ingredients for amount) to the pan with the **onion** along with the **red wine stock pot**. Bring to the boil, stir to dissolve the **stock pot** then lower the heat and simmer until your **gravy** has reduced and thickened, 6-8 mins. Add a splash of **water** if it gets too thick. Add a knob of **butter** (if you have some).



## 2. Assemble your Gratin

Once the **potatoes** are drained, lay **half** the **potato** slices in an appropriately sized ovenproof dish. Heat a splash of **oil** in a frying pan over a medium-high heat. Add the **shallot** and cook until softened, 2-3 mins. Add the **garlic** and cook for a minute. Pour in the **water** (see ingredients for amount), **vegetable stock powder** and **crème fraîche**. Bring to the boil pour onto the **potatoes** in the dish. Arrange the remaining **potatoes** on top. Cook on the top shelf of your oven until golden and soft, 25-30 mins.



## 5. Cook the Beans

About 5 minutes before the sausages and gratin are ready add the **green beans** to the **boiling water** and cook until just tender, 3-4 mins. Drain in a colander.



## 3. Bake!

Pop the **sausages** onto a baking tray and drizzle with **oil**. Bake on the middle shelf until the **sausages** are cooked through and golden, 20-25 mins. Turn the **sausages** halfway through cooking. **IMPORTANT:** *The sausages are cooked when no longer pink in the middle.* Fill the pan you used for your **potatoes** with **water** and put back on to a boil.



## 6. Serve

Divide the **sausages**, **gratin** and **beans** between plates and serve with the **red onion gravy** drizzled over.

Enjoy!

*There may be changes to ingredients in recipes:*

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.