



Pork Sausages & Cheesy American Potatoes

with Apple & Carrot Salad

Grab your Meal Kit with this symbol



Potato



All-American Spice Blend



Shredded Cheddar Cheese



Classic Pork Sausages



Cos Lettuce



Carrot



Apple



Cucumber



Chives



Lemon



Smokey Aioli

- Hands-on: 20 mins
- Ready in: 30 mins
- Naturally gluten-free
- Not suitable for Coeliacs*

Pork and apple are old mates from way back – and the sweet and savoury combo works just as well when the apple is part of a crisp salad. Continue the theme with cheese and potato, another delicious duo that makes this an all-star dinner.

Pantry items

Olive Oil

Before you start

Our fruit and veggies need a little wash first!

You will need

Two oven trays lined with baking paper ·
Large frying pan

Ingredients

	4 People
olive oil*	refer to method
potato	4
All-American spice blend	1 sachet
shredded Cheddar cheese	1 packet (50g)
classic pork sausages	1 packet
cos lettuce	1 head
carrot	1
apple	1
cucumber	1
chives	1 bunch
lemon	½
smokey aioli	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3350kJ (801Cal)	570kJ (136Cal)
Protein (g)	30.8g	5.2g
Fat, total (g)	56.5g	9.6g
- saturated (g)	17.1g	2.9g
Carbohydrate (g)	40.9g	7.0g
- sugars (g)	13.4g	2.3g
Sodium (g)	1480mg	251mg

Allergens

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)



1. Bake the cheesy potatoes

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 2cm chunks. Place the **potato**, a **drizzle** of **olive oil**, the **All-American spice blend** and a **pinch** of **salt** and **pepper** on an oven tray lined with baking paper. Toss to coat, then bake until tender, **20-25 minutes**. In the last **8 minutes** of cook time, scatter the **shredded Cheddar cheese** over the **potatoes**, then return to the oven and bake until melted and golden.

TIP: Cut the potato to the correct size so it cooks in the allocated time.



4. Make the salad dressing

In a large bowl, combine **1 tbs olive oil** with a **good squeeze** of **lemon juice** (see **ingredients list**). Season with a **pinch** of **salt** and **pepper** and mix well.



2. Cook the sausages

While the potato is baking, heat a large frying pan over a medium-high heat with a **drizzle** of **olive oil**. Add the **classic pork sausages** and cook, turning often, until browned, **5-6 minutes**. Transfer the **sausages** to a second oven tray lined with baking paper and bake until cooked through, **12-15 minutes**.



5. Toss the salad

Just before serving, add the **cos lettuce**, **carrot**, **apple** and **cucumber** to the dressing in the bowl and toss to coat.

TIP: Toss the salad just before serving to keep the leaves crisp.



3. Get prepped

While the sausages are baking, shred the **cos lettuce**. Grate the **carrot** (unpeeled). Thinly slice the **apple** into wedges. Thinly slice the **cucumber**. Finely chop the **chives**.



6. Serve up

Divide the cheesy American potatoes, pork sausages and apple and carrot salad between plates. Sprinkle with chives and serve with the **smokey aioli**.

Enjoy!