



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



Carrot



Apple



Cucumber



Chives



Lemon



Mixed Salad Leaves



Smokey Aioli

Hands-on: 20 mins
Ready in: 30 mins

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

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

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
carrot	1
apple	1
cucumber	1
chives	1 bunch
lemon	½
mixed salad leaves	1 bag (120g)
smokey aioli	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3380kJ (808Cal)	552kJ (132Cal)
Protein (g)	31.3g	5.1g
Fat, total (g)	56.5g	9.2g
- saturated (g)	17.1g	2.8g
Carbohydrate (g)	42.3g	6.9g
- sugars (g)	11.6g	1.9g
Sodium (g)	1480mg	242mg

Allergens

Please visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



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.



2. Cook the sausages

While the potatoes are 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 regularly, until browned all over, **5-6 minutes**. Transfer the **sausages** to a second oven tray lined with baking paper and bake until cooked through, **12-15 minutes**.



3. Get prepped

While the sausages are cooking, grate the **carrot** (unpeeled). Thinly slice the **apple** into wedges. Thinly slice the **cucumber**. Finely chop the **chives**.



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.



5. Toss the salad

Just before serving, add the **mixed salad leaves**, **carrot**, **apple** and **cucumber** to the bowl with the dressing and toss to coat.

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



6. Serve up

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

Enjoy!