



Pork Sausages & Creamy Crushed Potatoes

with Caramelised Onion & Apple-Cucumber Salad

Grab your Meal Kit with this symbol



Potato



Classic Pork Sausages



Chives



Cucumber



Apple



Red Onion



Garlic Aioli



Sour Cream



Grated Parmesan Cheese



Dijon Mustard



Baby Spinach Leaves

Hands-on: 35 mins
 Ready in: 40 mins
 Naturally gluten-free
 Not suitable for Coeliacs

What's not to love about a snag or two? We've teamed ours with creamy potatoes infused with cheese and chives, plus a crisp apple and cucumber salad on the side to round out the meal. Simply delicious!

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, White Wine Vinegar

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 with a lid · Large frying pan · Oven tray lined with baking paper

Ingredients

	4 People
olive oil*	refer to method
potato	4
classic pork sausages	1 packet
chives	1 bunch
cucumber	2
apple	1
red onion	2
balsamic vinegar*	2 tsp
water*	1 tbs
brown sugar*	2 tsp
garlic aioli	1 packet (50g)
sour cream	1 packet (100g)
grated Parmesan cheese	1 packet (30g)
salt*	½ tsp
Dijon mustard	1 tub (15g)
white wine vinegar*	1 tsp
baby spinach leaves	1 bag (120g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3190kJ (762Cal)	492kJ (117Cal)
Protein (g)	32.6g	5.0g
Fat, total (g)	49.5g	7.6g
- saturated (g)	17.7g	2.7g
Carbohydrate (g)	42.8g	6.6g
- sugars (g)	13.9g	2.1g
Sodium (g)	1570mg	242mg

Allergens

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

Visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Cook the potato

Preheat the oven to **240°C/220°C fan-forced**. Bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into 2cm chunks. Add the **potato** to the boiling water and cook until soft when pierced with a knife, **10-12 minutes**. Drain and return the **potatoes** to the saucepan. Lightly crush the **potato** with a potato masher or fork. Cover with a lid to keep warm and set aside.



4. Make the caramelised onion

Return the frying pan to a medium heat with a **drizzle** of **olive oil**. Add the **onion** and cook, stirring regularly, until softened, **5-6 minutes**. Add the **balsamic vinegar**, **water** and **brown sugar** and stir to combine. Cook until dark and sticky, **3-5 minutes**.



2. Cook the sausages

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



5. Finish the sides

While the onion is cooking, in a medium bowl, combine the **potato**, **garlic aioli**, **sour cream**, **chives**, **grated Parmesan cheese**, the grated **apple**, the **salt** and a **pinch** of **pepper**. Mix to combine. In a second medium bowl, combine the **Dijon mustard**, **white wine vinegar**, a **drizzle** of **olive oil** and a **pinch** of **salt** and **pepper**. Stir to combine. Add the **cucumber**, sliced **apple** and **baby spinach leaves**. Toss to coat just before serving.



3. Get prepped

While the sausages are baking, finely chop the **chives**. Thinly slice the **cucumber** into half-moons. Grate **1/2** the **apple** and thinly slice the remainder. Thinly slice the **red onion**.



6. Serve up

Divide the pork sausages, creamy crushed potatoes and apple-cucumber salad between plates. Serve with the caramelised onion.

Enjoy!