



Quick Pork Sausages & Peppercorn Gravy

with Crushed Potatoes & Creamy Dijon Slaw

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Chicken-Style Stock Powder



Herbed Pork Sausages



Celery



Sweetcorn



Black Peppercorns



Gravy Granules



Shredded Cabbage Mix



Mayonnaise



Dijon Mustard



Herbed Pork Sausages

Prep in: 25-35 mins
Ready in: 25-35 mins

These aren't any ordinary silly sausages, they're herby pork sausages coated in a punchy peppercorn gravy. If you look closer, that slaw isn't just colourful but packed full of flavour from dijon mayo. It's another standout dinner that we can't get enough of.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	20g	40g
chicken-style stock powder	1 medium sachet	1 large sachet
herbed pork sausages	1 packet	1 packet
celery	1 stalk	2 stalks
sweetcorn	1 tin	1 tin
black peppercorns	½ sachet	1 sachet
gravy granules	1 sachet	2 sachets
boiling water*	½ cup	1 cup
shredded cabbage mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 medium packet	1 large packet
dijon mustard	½ packet (12.5g)	1 packet (25g)
herbed pork sausages**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2880kJ (688Cal)	531kJ (127Cal)
Protein (g)	30.3g	5.6g
Fat, total (g)	37.6g	6.9g
- saturated (g)	13.7g	2.5g
Carbohydrate (g)	83.1g	15.3g
- sugars (g)	46.4g	8.6g
Sodium (mg)	3121mg	576mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4069kJ (973Cal)	588kJ (141Cal)
Protein (g)	52.3g	7.6g
Fat, total (g)	55g	7.9g
- saturated (g)	20.2g	2.9g
Carbohydrate (g)	120.7g	17.4g
- sugars (g)	74.6g	10.8g
Sodium (mg)	5048mg	729mg

The quantities provided above are averages only.

Allergens

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

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

We're here to help!

Scan here if you have any questions or concerns



2023 | CW37

1



Make the crushed potatoes

- Boil the kettle. Cut **potato** into large chunks.
- Half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain.
- Remove saucepan from heat and return **potato** to the pan. Add the **butter** and **chicken-style stock powder** and toss to coat. Lightly crush with a fork. Cover to keep warm.

TIP: Add a splash of water if the potato looks dry!

Little cooks: Kids can help crush the potatoes. Careful they might be hot!

3



Make the gravy

- Meanwhile, thinly slice **celery**. Drain the **sweetcorn**. Crush **black peppercorns (see ingredients)** with a mortar and pestle, or in their sachet using a rolling pin.
- SPICY!** Peppercorns can be spicy, use less if you're sensitive to heat! In a medium heatproof bowl, combine **gravy granules**, crushed **peppercorns** and the **boiling water** (½ cup for 2 people / 1 cup for 4 people), whisking, until smooth, **1 minute**.

2



Cook the sausages

- Meanwhile, heat a large frying pan over medium-high heat with a small drizzle of **olive oil**.
- Cook **herbed pork sausages**, turning occasionally, until browned all over and cooked through, **12-15 minutes**.

Custom Recipe: If you've doubled your herbed pork sausages, cook in batches for the best results.

4



Serve up

- In a second medium bowl, combine **shredded cabbage mix**, sweetcorn, celery, **mayonnaise** and **dijon mustard (see ingredients)**. Season to taste.
- Divide pork sausages, crushed potatoes and creamy dijon slaw between plates.
- Top sausages with peppercorn gravy. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate