

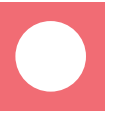


Pork Sausages & Peppercorn Red Wine Jus

with Crushed Potatoes & Cucumber Slaw

NEW

Grab your Meal Kit with this symbol



Potato



Parsley



Chicken-Style Stock Powder



Herbed Pork Sausages



Celery



Cucumber



Sweetcorn



Black Peppercorns



Red Wine Jus



Shredded Cabbage Mix



Dijon Mustard



Mayonnaise

Recipe Update

We've replaced the pea pods in this recipe with lebanese cucumber due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

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 red wine jus. If you look closer, that cucumber slaw isn't just colourful but packed full of flavour from a dijon mayo. It's another standout dinner that we can't get enough of.

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
parsley	½ packet	1 packet
butter*	20g	40g
chicken-style stock powder	1 medium sachet	1 large sachet
herbed pork sausages	1 medium packet	2 medium packets OR 1 large packet
celery	1 stalk	2 stalks
cucumber	1	2
sweetcorn	½ large tin	1 large tin
black peppercorns	½ sachet	1 sachet
red wine jus	1 medium packet	1 large packet
water*	¼ cup	½ cup
shredded cabbage mix	1 medium packet	1 large packet
dijon mustard	½ medium packet	1 medium packet
mayonnaise	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3248kJ (776Cal)	430kJ (103Cal)
Protein (g)	35g	4.6g
Fat, total (g)	40.1g	5.3g
- saturated (g)	14.3g	1.9g
Carbohydrate (g)	92.4g	12.2g
- sugars (g)	56.2g	7.4g
Sodium (mg)	3220mg	427mg

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



2024 | CW12

1



Make the crushed potatoes

- Boil the kettle. Cut **potato** into large chunks. Roughly chop **parsley**.
- 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**, **parsley** 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!

3



Make the red wine jus

- Meanwhile, thinly slice **celery** and **cucumber** into **half-moons**. Drain **sweetcorn** (see ingredients). 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! Wipe out frying pan and return to medium-high heat. Cook crushed **peppercorns**, **30 seconds** or until fragrant. Add **red wine jus** and the **water**. Simmer for **1-2 minutes**, until slightly thickened. Season to taste.

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**.

4



Serve up

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

Rate your recipe

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