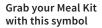


Pork Sausages & Peppercorn Red Wine Jus

with Crushed Potatoes & Dijon Corn Slaw

CLIMATE SUPERSTAR













Chicken-Style





Stock Powder







Sweetcorn





Black Peppercorns



Shredded Cabbage





Mayonnaise



Dijon Mustard

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 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.

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

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
parsley	1 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	
sweetcorn	½ large tin	1 large tin	
baby leaves	1 small packet	1 medium packet	
black peppercorns	½ sachet	1 sachet	
red wine jus	1 medium packet	1 large packet	
water*	⅓ 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	
herbed pork sausages**	1 medium packet	2 medium packets OR 1 large packet	

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3162kJ (756Cal)	461kJ (110Cal)
Protein (g)	33.4g	4.9g
Fat, total (g)	39.9g	5.8g
- saturated (g)	14.3g	2.1g
Carbohydrate (g)	89.7g	13.1g
- sugars (g)	54.8g	8g
Sodium (mg)	3189mg	465mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4108kJ (982Cal)	551kJ (132Cal)
Protein (g)	53.1g	7.1g
Fat, total (g)	55.5g	7.4g
- saturated (g)	20.3g	2.7g
Carbohydrate (g)	120.6g	16.2g
- sugars (g)	79.8g	10.7g
Sodium (mg)	4904mg	658mg

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







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
- 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**, then toss to coat. Lightly crush with a fork. Cover to keep warm.

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



Make the red wine jus

- Meanwhile, drain sweetcorn (see ingredients). Roughly chop baby leaves. 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 until fragrant, 30 seconds.
- Add red wine jus and the water. Simmer until slightly thickened, 1-2 minutes. Season to taste.



Cook the sausages

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle
- Cook herbed pork sausages, turning occasionally, until browned all over and cooked through, 12-15 minutes. Transfer to a plate and cover to keep warm.

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



Serve up

- In a medium bowl, combine **shredded cabbage mix**, sweetcorn, baby leaves, dijon mustard (see ingredients) and mayonnaise. Season to taste.
- Divide pork sausages, crushed potatoes and dijon corn slaw between plates.
- Pour peppercorn red wine jus over sausages to serve. Enjoy!

Rate your recipe