



Pork Sausages & Peppercorn Red Wine Jus

with Crushed Potatoes & Dijon Corn Slaw

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Parsley



Chicken-Style Stock Powder



Herbed Pork Sausages



Sweetcorn



Baby Leaves



Black Peppercorns



Red Wine Jus



Shredded Cabbage Mix



Dijon Mustard



Mayonnaise



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 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.

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
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*	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
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



2024 | CW16

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**, then 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, 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.

2



Cook the sausages

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- 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.

4



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

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