

Easy Pork Sausages & Mustard Onion Sauce with Potato Wedges & Nutty Broccoli Salad

Grab your meal kit with this number











Broccoli Florets



Roasted Almonds





Dijon Mustard





Leaves

Oil Dressing





Prep in: 15-25 mins Ready in: 30-40 mins



This sauce is next-level amazing and will surely leave a big impression at your dinner time. How can it not dazzle with sweet caramelised onion chutney and Dijon mustard combined together to go on top of herby pork sausages? Our mouths are already watering just thinking about it!

Pantry items Olive Oil

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

ingi calcinco			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
herbed pork sausages	1 medium packet	2 medium packets OR 1 large packet	
broccoli florets	1 medium packet	1 large packet	
water* (for the veggies)	1/4 cup	½ cup	
roasted almonds	1 packet	2 packets	
Dijon mustard	½ medium packet	1 medium packet	
onion chutney	1 medium packet	1 large packet	
water* (for the sauce)	2 tbs	1/4 cup	
mixed salad leaves	1 medium packet	1 large packet	
balsamic & olive oil dressing	1 medium packet	2 medium packets	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2665kJ (637Cal)	495kJ (118Cal)
Protein (g)	35.5g	6.6g
Fat, total (g)	32.3g	6g
- saturated (g)	8g	1.5g
Carbohydrate (g)	80.6g	15g
- sugars (g)	51.5g	9.6g
Sodium (mg)	2223mg	413mg
Dietary Fibre (g)	8.7g	1.6g

The quantities provided above are averages only.

Allergens

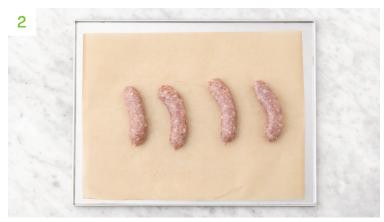
Always read product labels for the most up-to-date allergen information.

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



Bake the wedges

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato into wedges, then place on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Spread out evenly, then bake until tender, 20-25 minutes.



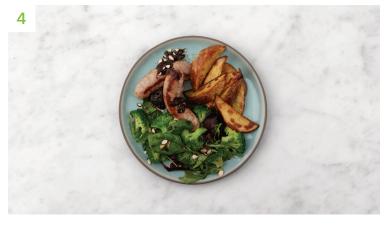
Bake the sausages

- Place herbed pork sausages on a second lined oven tray and bake for 10 minutes.
- Turn sausages and continue baking until browned and cooked through,
 10-15 minutes.



Cook the broccoli

- · Meanwhile, cut any larger broccoli florets in half.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook broccoli with the water (for the veggies), tossing, until tender,
 8-10 minutes. Season to taste.
- Roughly chop roasted almonds.
- To a small microwave-safe bowl, combine Dijon mustard (see ingredients), onion chutney and the water (for the sauce). Microwave in 10 second bursts until heated through.



Serve up

- Add **mixed salad leaves** to a large bowl, along with broccoli, roasted almonds and **balsamic & olive oil dressing**. Season and toss to combine.
- Divide pork sausages, potato wedges and nutty broccoli salad between plates.
- Top sausages with sweet mustard onion sauce. Enjoy!









Cook, turning, for 4-6 minutes for medium. Transfer to a plate to rest.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

