

Pork Sausages & Pepper Gravy

with Crushed Potatoes & Dijon Corn Slaw

KID FRIENDLY



Grab your meal kit
with this number

14



Potato



Parsley



Chicken-Style
Stock Powder



Herbed Pork
Sausages



Sweetcorn



Baby Leaves



Gravy Granules



Shredded Cabbage
Mix



Dijon Mustard



Mayonnaise



Herbed
Pork
Sausages



Grated
Parmesan
Cheese

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.

Pantry items

Olive Oil, Butter, Cracked Black Pepper

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

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
gravy granules	1 sachet	2 sachets
boiling water*	½ cup	1 cup
cracked black pepper*	1 tsp	2 tsp
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)	3136kJ (750cal)	301kJ (72cal)
Protein (g)	29.4g	2.8g
Fat, total (g)	42.6g	4.1g
- saturated (g)	14.3g	1.4g
Carbohydrate (g)	86.4g	8.3g
- sugars (g)	53.6g	5.1g
Sodium (mg)	2901mg	278.7mg
Dietary Fibre (g)	5.7g	0.5g

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 | CW34



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 gravy

- Meanwhile, drain **sweetcorn** (see ingredients). Roughly chop **baby leaves**.
- In a medium heatproof bowl, combine **gravy granules** and the **boiling water** (½ cup for 2 people / 1 cup for 4 people), whisking, until smooth, **1 minute**.
- Season generously with the **cracked black pepper**, stirring to combine.

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.

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 gravy over sausages to serve. Enjoy!

CUSTOM OPTIONS



DOUBLE HERBED PORK SAUSAGES

Follow method above, cooking in batches if necessary.



ADD GRATED PARMESAN CHEESE

Add to crushed potatoes.

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

