



# Grilled Pork Sausages & Creamy Potatoes

with Asparagus Salad & Charred Onion

GOOD TO BBQ

NEW

Grab your meal kit with this number

20



Potato



Chicken-Style Stock Powder



Asparagus



Onion



Herbed Pork Sausages



Dill & Parsley Mayonnaise



Mixed Salad Leaves



Herbed Pork Sausages



Shredded Cheddar Cheese

Prep in: 20-30 mins  
Ready in: 30-40 mins

Protein Rich

Sausages on a barbecue? If that's not a match made in heaven, we don't know what is! Perfectly grilled pork sausage is paired with sweet, slightly crispy charred onions, creating a delicious blend of savoury and caramelised notes. Served hot off the grill, it's an effortless crowd-pleaser that's ideal for backyard gatherings and summer cookouts.

### Pantry items

Olive Oil, Balsamic Vinegar

## 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 · BBQ or large frying pan and oven tray lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
chicken-style stock powder	1 medium sachet	1 large sachet
asparagus	1 bunch	2 bunches
onion	½	1
herbed pork sausages	1 medium packet	2 medium packets OR 1 large packet
dill & parsley mayonnaise	1 medium packet	1 large packet
mixed salad leaves	1 medium packet	1 large packet
<b>balsamic vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2893kJ (691Cal)	472kJ (112Cal)
Protein (g)	32.9g	5.4g
Fat, total (g)	38.4g	6.3g
- saturated (g)	8.6g	1.4g
Carbohydrate (g)	75.2g	12.3g
- sugars (g)	30.5g	5g
Sodium (mg)	2586mg	422mg
Dietary Fibre (g)	13.7g	2.2g

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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Start the potatoes

- Boil the kettle.
- Cut **potato** into bite-size chunks.
- Half-fill a medium saucepan with boiling water and add a generous pinch of **salt**.
- Cook **potato** in the boiling water, over high heat, until easily pierced with fork, **12-15 minutes**. Drain and return to saucepan.
- Add **chicken-style stock powder** and toss to combine. Set aside to cool slightly.

4



## Barbeque the sausages

- Brush **herbed pork sausages** with **olive oil**.
- Grill **sausages**, turning occasionally, until cooked through and slightly charred, **10-15 minutes**.

**No BBQ?** Preheat oven to 240°C/220°C fan-forced. Place sausages on a lined oven tray, drizzle with olive oil and turn to coat. Bake until cooked through, 12-16 minutes.

2



## Get prepped

- Meanwhile, trim ends of **asparagus**.
- In a medium bowl, combine **asparagus**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.
- Thinly slice **onion** (see ingredients).
- In a second medium bowl, combine **onion**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.

5



## Toss salad & finish potatoes

- To the potatoes, add **dill & parsley mayonnaise** and toss to combine.
- In a third medium bowl, combine **asparagus**, **mixed salad leaves** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste.

3



## Barbeque asparagus & onion

- When BBQ is hot, grill **onion**, tossing occasionally, until tender and slightly charred, **4-5 minutes**.
- Grill **asparagus**, turning occasionally, until tender, **5-6 minutes**.

**No BBQ?** In a large frying pan, heat a drizzle of olive oil over high heat. Cook onion, tossing occasionally, until tender and lightly charred, 4-5 minutes. Transfer to a plate. Return frying pan to high heat with a drizzle of olive oil. Cook asparagus, tossing, until tender, 5-6 minutes.

6



## Serve up

- Divide grilled pork sausages, creamy potatoes and asparagus salad between plates.
- Top sausages with charred onion to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW52



### CUSTOM OPTIONS



#### DOUBLE HERBED PORK SAUSAGES

Follow method above, cooking in batches if necessary.



#### ADD SHREDDED CHEDDAR CHEESE

Sprinkle over salad before serving.

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

