



Classic Pork Sausages & Scalloped Potatoes

with Buttery Greens

Grab your Meal Kit with this symbol



Potato



Garlic



Longlife Cream



Chicken-Style Stock Powder



Grated Parmesan Cheese



Green Beans



Silverbeet



Pine Nuts



Classic Pork Sausages



Classic Pork Sausages

Hands-on: **25-35 mins**
Ready in: **45-55 mins**

Smarter than your average snags and spuds dinner, this jazzed-up version features our super-tasty pork sausages, scalloped potatoes in a creamy sauce and a side of green beans and silverbeet topped with toasted pine nuts.



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Milk, Butter (Optional)

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Small baking dish · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
longlife cream	½ bottle (125ml)	1 bottle (250ml)
milk*	2 tbs	¼ cup
chicken-style stock powder	1 sachet	1 sachet
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
green beans	1 bag (100g)	1 bag (200g)
silverbeet	1 bunch	1 bunch
pine nuts	1 packet	2 packets
classic pork sausages	1 packet	1 packet
butter* (optional)	10g	20g
classic pork sausages**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Base Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3968kJ (948Cal)	677kJ (161Cal)
Protein (g)	38.2g	6.5g
Fat, total (g)	66g	11.3g
- saturated (g)	31.9g	5.4g
Carbohydrate (g)	48.4g	8.3g
- sugars (g)	7.3g	1.2g
Sodium (mg)	1815mg	310mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5594kJ (1336Cal)	740kJ (176Cal)
Protein (g)	62g	8.2g
Fat, total (g)	91.5g	12.1g
- saturated (g)	42.6g	5.6g
Carbohydrate (g)	64.7g	8.6g
- sugars (g)	8g	1.1g
Sodium (mg)	2920mg	386mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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Cook the potato

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of salted water to the boil. Very thinly slice the **potato** into rounds. Finely chop the **garlic**. Cook the **potato** in the boiling water until just tender, **3-4 minutes**. Drain.



Cook the sausages

When the potato has **25 minutes** of cook time remaining, place the **classic pork sausages** on a lined oven tray and bake until golden and cooked through, **20-25 minutes**.

CUSTOM RECIPE

Divide the sausages between two oven trays if they are getting crowded!



Bake the potato

In a small baking dish, combine the **longlife cream**, **milk**, **chicken-style stock powder** and 1/2 the **garlic**, then season with **salt** and **pepper**. Add the **potato** slices and arrange so they sit flat, gently shaking the dish to cover with the **cream mixture**. Sprinkle with the **grated Parmesan cheese** and season with **pepper**. Cover the dish with foil, then bake on the middle shelf until the potato has softened, **40 minutes**. After **40 minutes**, remove the foil and return to the oven. Bake until golden and the centre can be easily pierced with a knife, **10 minutes**.



Cook the greens

Return the frying pan to a medium-high heat with the **butter** and a drizzle of **olive oil**. Cook the **green beans** with a splash of **water** until tender, **3-4 minutes**. Add the **silverbeet** and cook, stirring, until tender, **2-3 minutes**. Add the remaining **garlic** and cook until fragrant, **1 minute**. Season to taste.



Toast the pine nuts

Trim the **green beans**. Roughly chop the **silverbeet**. Heat a large frying pan over a medium-high heat. Add the **pine nuts** and toast, tossing, until golden, **3-4 minutes**. Transfer to a bowl.



Serve up

Divide the scalloped potatoes, classic pork sausages and buttery greens between plates. Garnish the greens with the toasted pine nuts.

Enjoy!