



# Classic Pork Sausages & Spiced Wedges

with Rainbow Apple Slaw

Grab your Meal Kit with this symbol



Potato



Creole Spice Blend



Classic Pork Sausages



Sweetcorn



Apple



Slaw Mix



Italian Dressing



Smokey Aioli

Hands-on: 20-30 mins  
Ready in: 35-45 mins

It's hard to beat simple and classic. Tasty pork sausages baked in the oven, golden Creole-spiced wedges and a tangy and refreshing apple slaw is all you need to win hearts all around the dinner table.

## Pantry items

Olive Oil

## 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

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Creole spice blend	1 sachet	1 sachet
classic pork sausages	1 packet	1 packet
sweetcorn	½ tin	1 tin
apple	1	2
slaw mix	1 bag (150g)	1 bag (300g)
Italian dressing	1 bottle (25ml)	2 bottles (50ml)
smokey aioli	1 packet (50g)	1 packet (100g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3443kJ (822Cal)	557kJ (133Cal)
Protein (g)	33.6g	5.4g
Fat, total (g)	45.8g	7.4g
- saturated (g)	12.8g	2.1g
Carbohydrate (g)	58g	9.4g
- sugars (g)	14.9g	2.4g
Sodium (mg)	1665mg	269mg

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.



## Bake the wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into wedges. Place the **wedges** and **Creole spice blend** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Bake until tender, **25 minutes**.



## Brown the sausages

While the wedges are baking, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. When the oil is hot, cook the **classic pork sausages**, turning, until browned, **5-6 minutes**.



## Bake the sausages

Transfer the **sausages** to a second lined oven tray and bake until cooked through, **10-15 minutes**.



## Char the corn

While the sausages are baking, drain the **sweetcorn** (see ingredients). Wipe out the frying pan and return to a high heat. Cook the **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a large bowl and allow to cool slightly.

**TIP:** Cover the pan with a lid if the corn kernels are "popping" out.



## Make the slaw

Slice the **apple** into thin sticks. Add the **apple** and **slaw mix** to the charred **corn**. Add the **Italian dressing** and toss to coat. Season to taste.



## Serve up

Divide the classic pork sausages, spiced wedges and rainbow apple slaw between plates. Serve with the **smokey aioli**.

Enjoy!